

I

Gentile Signora, Egregio Signore
 ci congratuliamo con Lei per la Sua nuova Faema.
 Con questo acquisto Lei ha scelto una macchina per caffè
 espresso d'avanguardia costruita secondo i più avanzati
 principi della tecnica moderna; una macchina che non
 soltanto è in grado di offrirLe una perfetta sintesi di efficienza
 e funzionalità ma mette a Sua disposizione tutti gli strumenti
 per darLe la "sicurezza di lavorare meglio".
 Il consiglio di dedicare un poco di tempo alla lettura di
 questo Libretto di Uso e Manutenzione nasce dal desiderio
 di aiutarLa a prendere confidenza con la Sua nuova
 macchina; desiderio che siamo certi Lei condividerà
 pienamente.
 Le auguriamo buon lavoro.

GRUPPO CIMBALI S.p.A.

GB

Dear Customer,
 We congratulate with you for your new Faema.
 With this purchase you've chosen an up to date machine,
 built after the most advanced principles of modern
 technology, a unit, which gives you not only a perfect
 synthesis of efficiency and functionality, but puts also at
 your disposal everything you need for a good working.
 The advice we give you of spending a bit of your time in
 reading this manual comes from our desire of helping
 you in reaching a good knowledge of your new machine.
 We're sure of finding you of the same advice.
 With our best wishes of a good work.

GRUPPO CIMBALI S.p.A.

F

Cher Client,
 Nous vous félicitons pour l'acquisition de votre nouvelle
 Faema.
 Avec cet achat vous avez choisi une machine à café
 moderne, construite selon les principes les plus avancés
 de la technique d'aujourd'hui, une machine qui vous offre
 une parfaite synthèse d'efficacité et de fonctionnalité et
 qui met à votre disposition tout ce dont vous avez besoin
 pour obtenir un bon travail.
 Le conseil que nous vous donnons de consacrer un peu
 de votre temps à la lecture de cette brochure vient du désir
 que nous avons de vous aider à atteindre une bonne
 connaissance de votre nouvelle machine.
 Nous sommes certains que vous serez du même avis.
 Avec nos meilleurs souhaits de bon travail.

GRUPPO CIMBALI S.p.A.

D

Sehr geehrter Kunde,
 Wir gratulieren Ihnen zur Ihrer neuen Faema und heißen
 sie in unserem Kundenkreis willkommen. Mit diesem
 Gerät haben Sie eine Maschine ausgewählt, die nach
 den letzten technischen Entwicklungen auf diesem Sektor
 gebaut wurde: eine Maschine die mehr als die perfekte
 Synthese zwischen Leistungsfähigkeit und Funktionalität
 anbietet: nämlich die Gewissheit, ein betriebsicheres,
 seinen Aufgaben gewachsenes Gerät zu besitzen.
 Wir empfehlen Ihnen dieses Handbuch zum Studium,
 wissend, dass Sie damit Ihre Kenntnisse über Ihre neue
 Maschine vertiefen können.
 Wir verbleiben mit unseren besten Wünschen für ein
 gutes Arbeiten mit Ihrem neuen Gerät.

GRUPPO CIMBALI S.p.A.

E

Estimado Cliente,
 nos felicitamos con Usted para su nueva Faema.
 Con esta compra Usted ha escogido una máquina para
 café a la vanguardia, construida según los principios
 mas adelantados de la técnica moderna; una máquina
 que no sólo le ofrece una perfecta eficiencia y
 funcionalidad, mas también le da todo lo que Usted
 necesita para alcanzar la garantía de un buen trabajo.
 Le aconsejamos de poner un poco de su atención en la
 lectura de este manual, consejo que nos viene del deseo
 de ayudarle a lograr un buen conocimiento de su nueva
 máquina.
 Estamos seguros que Usted tiene la misma opinión.
 Con un deseo particular de buen trabajo.

GRUPPO CIMBALI S.p.A.

P

Exm^a. Senhora, Exm^o. Senhor,
 Felicitamo-nos e a si pela sua nova máquina para café.
 Com deste aquisição escolheu uma máquina para
 café de vanguarda, construída segundo os mais
 avançados princípios da técnica moderna, uma máquina
 que está não somente em condições de lhe oferecer
 uma síntese perfeita de eficiência e funcionalidade, mas
 põe à sua disposição todos os instrumentos para dar-
 lhe a "segurança de trabalhar melhor".
 O conselho de dedicar um pouco de tempo à leitura deste
 livreto de uso e manutenção nasce do desejo de o ajudar
 a tomar familiaridade com a sua nova máquina; desejo
 que estamos certos partilhará plenamente.
 Desejamos-lhe bom trabalho.

GRUPPO CIMBALI S.p.A.

Manuale - Manual - Manuel - Handbuch - Manual - Manual

I Leggere attentamente le avvertenze contenute nel presente manuale, prima di utilizzare o manipolare in qualsiasi modo la macchina, in quanto forniscono importanti indicazioni riguardanti la sicurezza d'uso della stessa. La macchina per caffè è prevista unicamente per la preparazione di caffè espresso e bevande calde mediante acqua calda o vapore e per il preriscaldamento delle tazzine. Ogni utilizzazione diversa da quella sopra descritta è impropria e può essere fonte di pericolo per persone e macchina. Il produttore non assume responsabilità alcuna in caso di danni risultanti da un uso improprio della macchina per caffè.

F Lire attentivement les informations contenues dans ce manuel avant que vous n'utilisiez et que vous ne manipulez la machine à café de manière erronée. En effet, ces informations vous fourniront d'importantes indications concernant la sécurité d'utilisation de votre machine à café. La machine à café n'est apte qu'à la préparation de cafés espresso et de boissons chaudes, en n'utilisant que de l'eau chaude ou de la vapeur, ou encore, pour chauffer vos tasses. Toute opération différente de celles qui sont indiquées ci-dessus ne peut être effectuée car elle pourrait être la source de dangers pour les personnes et pour la machine même. Le producteur ne s'assume aucune responsabilité dans le cas de dommages provenant d'une utilisation incorrecte de la machine à café.

E Leer cuidadosamente las advertencias contenidas en el presente manual antes de utilizar o manejar de cualquier forma la máquina, ya que proporcionan importantes indicaciones sobre la seguridad de manejo de la misma. La máquina para café sólo está prevista para la preparación de café expreso y bebidas calientes mediante agua caliente o por vapor, así como para el calentamiento de las tacitas. Cualquier utilización diferente de la anteriormente descrita es impropia y puede ser fuente de peligro para las personas y la máquina. El fabricante no se asume ninguna responsabilidad en el caso de daños causados por un empleo impropio de la máquina para café.

GB Read the instructions in this manual carefully before using or handling the machine in any way. The instructions provide important information regarding the safety precautions to be followed. The coffee machine is to be used solely for preparing espresso coffee and hot drinks made with hot water or steam and for heating cups. Improper use of the machine for operations other than the above can constitute a safety risk to persons and to the equipment. The producer disclaims all liability in case of damage due to improper use of the coffee machine.

D Bevor Sie die Maschine einschalten oder gebrauchen, sollten Sie die vorliegende Bedienungsanleitung genau durchlesen, da sie wichtige Angaben zum sicheren Einsatz der Maschine enthält. Die Maschine darf ausschließlich zur Zubereitung von espressokaffee, die Heißwasser- und Dampfausgabe zur Zubereitung von Getränken (z. B. für Teewasser oder zum Milchaufschäumen) oder zum Vorwärmen von Tassen benutzt werden. Alle anderen Arten des Einsatzes gelten als unsachgemäß und beinhalten die Gefahr der Verletzung oder der Beschädigung der Maschine. Der Hersteller übernimmt keine Haftung für Schäden oder Verletzungen, die auf einen unsachgemäßen Einsatz der Kaffeemaschine zurückzuführen wären.

P Ler atentamente as advertências contidas no presentem manual, antes de utilizar a máquina ou de a manusear, visto fornecerem indicações importantes relativas à segurança de utilização da mesma. A máquina de café destina-se unicamente à preparação de café expreso e bebidas quentes com água quente ou vapor e para o aquecimento prévio das chávenas. Qualquer utilização diferente das acima descritas é imprópria, podendo tornar-se fonte de perigo para as pessoas e a máquina. O construtor não assume nenhuma responsabilidade perante danos decorrentes de um uso impróprio da máquina de café.

Indice - Index - Index - Inhaltsverzeichnis - Indice - Índice

	Pag. - Page Page - Seite Pag. - Pag.
Descrizione - Description - Description Beschreibung - Descripción - Descrição	4
Installazione - Installation - Installation Installation - Instalación - Instalação	7
Messa fuori servizio definitiva - Dismantling the machine Mise hors service definitive - Endgültige Ausserbetriebstellung Interrupción definitiva del servicio - Colocação fora de serviço definitiva	22
I Uso - Dichiarazione di Conformità CE	25
Programmazione - Modalità cliente	39
GB Use - CE Declaration of conformity	47
Customer programming	61
F Usage - Certificat de Conformité CE	69
Programmation du client	83
D Benutzung - EG-Konformitätserklärung	91
Kundenprogrammierung	105
E Uso - Declaración de Conformidad CE	113
Programación - Modalidad usuario	127
P Uso - Declaração de Conformidade CE	135
Programação - Modalidades para o utilizador	149
Service Line	158

X2 GRANDITALIA



X2 GRANDITALIA CK



Legenda - Legend - Legende - Legende - Leyenda - Legenda

I LEGENDA

- 1 Erogatore caffè/cappuccino/
cioccolata
- 3 Tastiera di selezione
- 5 Display grafico
- 6 Tramoggia caffè 1
- 6a Tramoggia caffè 2
- 12 Pulsante acqua calda
- 13 Manopola erogazione vapore
(selettore Autosteam *)
- 14 Erogatore acqua calda
- 15 Tubo (lancia) vapore
- 16 Bacinella appoggiatezze
- 17 Cassetto fondi
- 18 Sportello decaffeinato
- 23 Interruttore generale
- 26 Tasto lavaggio circuito caffè /
breve
- 35 Tasto "STOP-CONTINUO" acqua
calda
- 39 Feritoia carta servizi
(programmazione tecnico)
- Chc** Modulo cioccolatiera

I componenti - * - sono applicati solo in alcune configurazioni di prodotti.

GB LEGEND

- 1 Delivery spout
- 3 Selection panel
- 5 Graphical display
- 6 Coffee hoppers 1
- 6a Coffee hoppers 2
- 12 Hot water button
- 13 Steam dispensing knob
(Autosteam selector*)
- 14 Hot water outlet
- 15 Steam pipe
- 16 Tray
- 17 Coffee dregs drawer
- 18 Decaffeinated coffee panel
- 23 Main switch
- 26 Coffee circuit flushing key / short
washing
- 35 Hot water "STOP-CONTINUOUS"
key
- 39 Card services slit (technical
programming)
- Chc** Chocolate module

The components - * - are applied only in some produit configurations

F LEGENDE

- 1 Bec débit café
- 3 Plaque à touches sélections
- 5 Ecran graphique
- 6 Trémies café 1
- 6a Trémies café 2
- 12 Bouton de l'eau chaude
- 13 Robinet de la vapeur
(Sélecteur Autosteam *)
- 14 Bec débit eau chaude
- 15 Tuyau de la vapeur
- 16 Bassinelle d'égouttoir
- 17 Tiroir à marcs
- 18 Porte pour décaféiné
- 23 Interrupteur général
- 26 Touches de lavage du circuit café /
lavage court
- 35 Touche "STOP-CONTINU" eau
chaude
- 39 Fente de carte services
(programmation technique)
- Chc** Module chocolat

Les composants - * - sont montés seulement dans quelques configurations de produits

D LEGENDE

- 1 Ausgabemündung
- 3 Wahlkosten
- 5 Graphisch Display
- 6 Kaffeebohnenrichter 1
- 6a Kaffeebohnenrichter 2
- 12 Heißwasser-Drucktaste
- 13 Dampfahn
(Wahlschalter Autosteam *)
- 14 Heißwasserausgabe
- 15 Dampfaußgaberohr
- 16 Auffangschale
- 17 Schublade für Kaffeesatz
- 18 Klappe für koffeinfreien Kaffee
- 23 Hauptschalter
- 26 Taste zum Durchspülen des
Kaffeekreislaufts / Kurz Reinigung
- 35 Taste "STOP-KONTINUIERLICHE"
Heißwasserabgabe
- 39 Kartenservice-Schlit (technische
Programmierung)
- Chc** Schokoladenmodul

Bauteile - * - sind nur bei einigen Produkt-Konfigurationen angebracht

E LEYENDA

- 1 Erogador café/cappuccino/
chocolate
- 3 Teclado de selección
- 5 Display gráfico
- 6 Tolvas café 1
- 6a Tolvas café 2
- 12 Botón erogación agua caliente
- 13 Grifo vapor
(Selector Autosteam *)
- 14 Erogador agua caliente
- 15 Tubo vapor
- 16 Bandeja
- 17 Cajón posos
- 18 Portillo descafeinado
- 23 Interruptor general
- 26 Tecla lavado circuito café / lavado
breve
- 35 Tecla "STOP-CONTINUO" agua
caliente
- 39 Raja de la tarjeta servicios
(programación técnica)
- Chc** Módulo chocolate

Los componentes -* se aplican sólo en algunas configuraciones de productos

P LEGENDA

- 1 Distribuidor de café/cappuccino/
chocolate
- 3 Teclado de selecção
- 5 Display gráfico
- 6 Tremonhas para café em grão 1
- 6a Tremonhas para café em grão 2
- 12 Botão de erogação água quente
- 13 Torneira do vapor
(Selector Autosteam *)
- 14 Distribuidor de água quente
- 15 Tubo do vapor
- 16 Tabuleiro
- 17 Gaveta das borras
- 18 Postigo do café descafeinado
- 23 Interruptor geral
- 26 Tecla de lavagem de circuito café /
lavagem rápida
- 35 Tecla "STOP-CONTÍNUO" água
quente
- 39 Régua do cartão serviços
(programação técnica)
- Chc** Módulo chocolate

Os componentes - * - são aplicados só em algumas configurações de produtos.

I



ATTENZIONE

L'installazione, lo smontaggio e le regolazioni devono essere eseguite esclusivamente da personale tecnico qualificato.

Nel caso si riscontrassero tracce di caffè, queste sono dovute alle operazioni di collaudo eseguite in fabbrica.

GB



ATTENTION

Installation, disassembly and setting should be carried out by qualified technical personnel only.

If traces of coffee are found, this is consequent to testing operations performed in the factory.

F



ATTENTION

L'installation, le démontage et les réglages doivent être faits uniquement par le personnel technique qualifié et autorisé.

Dans le cas d'apparition de traces de café, ces dernières sont dues aux essais effectués en usine.

D



ACHTUNG!

Die Installation, die Demontage und die Einstellung des Gerätes darf nur durch entsprechend qualifizierte Fachkräfte vorgenommen werden.

Sollten Kaffeespuren zu sehen sein, so wären diese auf die im Rahmen der werkseitigen Abnahme ausgeführten Vorgänge zurückzuführen.

E



ATENCIÓN

Las operaciones de instalación, desmontaje y regulación tienen que ser realizadas por personal técnico capacitado.

En el caso de que se encontrasen restos de café, esto se debe a las operaciones de ensayo realizadas en fábrica.

P



ATENÇÃO

A instalação, a desmontagem e as regulações terão de ser executadas exclusivamente por pessoal técnico qualificado.

Caso se detectassem vestígios de café, estes são devidos às operações de ensaio realizadas na fábrica.

Installazione - Installation - Installation - Installation - Instalación - Instalação

I



INDICAZIONI PER L'INSTALLAZIONE

1. Leggere attentamente le avvertenze contenute nel presente libretto in quanto forniscono importanti indicazioni riguardanti la sicurezza di installazione, d'uso e di manutenzione. Conservare con cura questo libretto per ogni ulteriore consultazione.
2. Questo apparecchio dovrà essere destinato solo all'uso per il quale è stato espressamente concepito. Il costruttore non può essere considerato responsabile per eventuali danni derivanti da usi impropri, erronei ed irragionevoli.
3. Dopo aver tolto l'imballaggio assicurarsi dell'integrità dell'apparecchio. Gli elementi dell'imballaggio (sacchetti in plastica, polistirolo espanso, chiodi, ecc.) non devono essere lasciati alla portata dei bambini in quanto potenziali fonti di pericolo.
4. Prima di collegare l'apparecchio accertarsi che i dati di targa siano rispondenti a quelli della rete di distribuzione elettrica e idrica.
5. La macchina per caffè deve essere appoggiata su una superficie piana e stabile, ad una distanza minima di 20 mm dalle pareti e dalla superficie d'appoggio. Inoltre deve essere installata tenendo conto che la superficie d'appoggio più alta (scaldatozze) sia ad un'altezza non inferiore a 1,5 metri. La temperatura ambiente deve essere compresa tra 0 e 32°C.
6. Deve avere i collegamenti di alimentazione (energia elettrica ed acqua) e lo scarico dell'acqua dotato di sifone nelle immediate vicinanze; inoltre occorre prevedere una superficie di appoggio per gli accessori.
7. All'installazione occorre prevedere un interruttore onnipolare con distanza di apertura dei contatti uguale o superiore a 3 mm e una protezione da corrente di dispersione con valore pari a 30 mA.
8. La sicurezza elettrica di questo apparecchio è assicurata soltanto quando lo stesso è correttamente collegato ad un efficace impianto di messa a terra come previsto dalle vigenti norme di sicurezza elettrica. E' necessario verificare questo fondamentale requisito di sicurezza e, in caso di dubbio, richiedere un controllo accurato dell'impianto da parte di personale professionalmente qualificato. Il costruttore non può essere considerato responsabile per eventuali danni causati dalla mancanza di messa a terra dell'impianto.
9. In generale è sconsigliabile l'uso di adattatori, prese multiple e/o prolunghie. Qualora il loro uso si rendesse indispensabile è necessario utilizzare solamente adattatori semplici o multipli e prolunghie conformi alle vigenti norme di sicurezza, facendo però attenzione a non superare il limite di portata in valore di corrente, marcato sull'adattatore semplice e sulle prolunghie, e quello di massima potenza marcato sull'adattatore multiplo.
10. Per evitare surriscaldamenti pericolosi, si raccomanda di svolgere per tutta la sua lunghezza il cavo di alimentazione.
11. Per salvaguardare le caratteristiche di funzionalità e di sicurezza, si raccomanda di non lasciare la macchina per caffè esposta ad agenti atmosferici (pioggia, sole, gelo).
12. Non installare in locali (cucine) in cui sia prevista la pulizia mediante getti d'acqua. In ogni caso, evitare di pulire l'apparecchio con getti d'acqua.
13. Non ostruire le aperture o fessure di ventilazione o di smaltimento calore.
14. In caso di danneggiamento del cavo di alimentazione, lo stesso deve essere sostituito solo dall'assistenza tecnica autorizzata.
15. Se la macchina viene immagazzinata in locali in cui la temperatura può scendere sotto il punto di congelamento, vuotare in ogni caso la caldaia e le tubazioni di circolazione acqua.

GB



NOTICE FOR THE SERVICEMAN

1. Carefully read the instruction herein, which contain important information for safe installation, use and maintenance. Keep this booklet on hand for further reference.
2. This appliance shall only be used for its specific purpose. The manufacturers shall not be liable for damages due to improper, wrong or unreasonable use.
3. Unpack and check machine for soundness. Do not leave packaging components (plastic bags, expanded polystyrene, nails, etc.) within children's reach, as they represent potential hazards.
4. Prior to plugging in, check that nameplate data correspond with those of the electric and water mains.
5. The coffee machine should be placed on a stable flat surface with the bodywork at a minimum distance of 20 mm from the supporting surface and the walls. Furthermore, it must be installed taking into account that the highest shelf (cup warmer) must sit at a height that is at least 1.5 meters.
Room temperature must range between 0 and 32°C (32÷89.6°F).
6. The (electricity and water) supply connections and a water outlet fitted with a siphon should be close to the machine. A support surface should also be available for accessories.
7. Install an omnipolar switch with minimum 3 mm. gap between contacts and 30 mA dispersion-current protection.
8. This appliance is electrically safe only when properly earthed as set forth in the current electric safety specifications. Check for compliance and, when in doubt, have the wiring thoroughly inspected by skilled personnel. The manufacturers shall not be liable for any damage caused by faulty earthing.
9. Using adapters, multiple plugs and cable extensions is not recommended. Should they be indispensable, use simple or multiple adapters and extensions that comply with the current safety regulations, take care not to exceed the limit current load shown on simple adapters and extensions, and the limit power load shown on multiple adapters.
10. To prevent dangerous overheating, uncoil the power cable to its full length.
11. To ensure correct operation and safety, the coffee machine should not be exposed to outdoor weather conditions (rain, sun, ice).
12. Do not install in rooms (kitchens) cleaned using water jets. At any rate, avoid cleaning the machine with water jets.
13. Do not plug or clog the ventilation and heat-exhausting louvers.
14. If the machine's electrical cord is damaged, it should be replaced. This should only be done by an authorized service technician.
15. If the machine is stored on premises where the temperature may drop below freezing point, always empty the boiler and the water circulation pipes

Installazione - Installation - Installation - Installation - Instalación - Instalação

F



INDICATIONS POUR L'INSTALLATION

1. Lire attentivement les avertissements contenus dans le présent livret du fait qu'ils fournissent d'importantes indications concernant la sécurité d'installation, d'utilisation et d'entretien. Conserver ce livret avec soin pour toute consultation ultérieure.
2. Cet appareil devra être employé seulement par l'usage par le quel a été expressivement construit. Le constructeur ne peut être tenu pour responsable des dommages éventuels provoqués par usage impropres, erronées ou non corrigés.
3. Après avoir retiré l'emballage, s'assurer de l'intégrité de l'appareil. Les éléments de l'emballage (sachets de plastique, polystyrène expansé, clous, etc.) ne doivent pas être laissés à la portée des enfants dans la mesure où ils constituent des sources de danger potentielles.
4. Avant de brancher, l'appareil s'assurer que les données de la plaque correspondent à celles du réseau de distribution électrique et hydrique.
5. La machine pour café doit être placée sur une surface plate et stable, à une distance minimum de 20 mm des cloisons et de la surface d'appui. En outre, elle doit être installée en tenant compte du fait que la surface d'appui la plus élevée (chauffe-tasses) se trouve bien à une hauteur qui n'excède pas 1,5 m. La température ambiante doit être comprise entre 0 et 32°C.
6. Elle doit avoir les connexions d'alimentation (énergie électrique et eau) ainsi que le déchargement de l'eau, doté de siphon à un endroit très proche; en outre, vous devrez prévoir un plan d'appui pour les accessoires de la machine.
7. Lors de l'installation, il convient de prévoir un interrupteur omnipolaire avec un écartement des contacts supérieur ou égal à 3 mm et protection contre la dispersion de courant ayant une valeur égale à 30 mA.
8. La sécurité électrique de cet appareil est assurée seulement lorsqu'il est correctement raccordé à une installation de mise à terre efficace, comme prévu par les normes de sécurité électrique en vigueur. Il est nécessaire de vérifier cette condition fondamentale de sécurité et, en cas de doute, de demander un contrôle complet de l'installation par du personnel professionnellement qualifié. Le constructeur ne peut être tenu pour responsable des dommages éventuels provoqués par la non mise à terre de l'installation.
9. En général, il est déconseillé d'utiliser des adaptateurs, prises multiples et/ou des rallonges. S'avérerait au cas où leur utilisation indispensable, il est nécessaire d'utiliser seulement des adaptateurs simples ou multiples et des rallonges conformes aux normes de sécurité en vigueur, en prêtant cependant attention à ne pas dépasser la limite de débit maximum en valeur de courant, indiquée sur l'adaptateur simple et sur les rallonges, ou celle de puissance maximum figurant sur l'adaptateur multiple.
10. Afin d'éviter des surchauffes dangereuses, on recommande de dérouler le câble d'alimentation sur toute sa longueur.
11. Pour sauvegarder les caractéristiques de bon fonctionnement et de sécurité de votre machine à café, il est recommandé de ne pas l'exposer à des agents atmosphériques tels que la pluie, le soleil, le gel, etc...
12. Ne pas installer votre machine à café dans des pièces (sur une cuisinière par exemple) où l'on prévoit un nettoyage par jets d'eau. De toute façon, éviter de nettoyer l'appareil par jets d'eau.
13. Ne pas obstruer les ouvertures ou fentes de ventilation et d'évacuation de la chaleur.
14. Si le câble d'alimentation est endommagé, s'adresser uniquement à un centre d'assistance technique autorisé pour le substituer.
15. Si l'appareil devait être mis dans des pièces où la température pourrait descendre sous un degré de congélation, vider de toute manière la chaudière ainsi que les conduites de circulation de l'eau.

D



ANGABEN ZUR INSTALLATION

1. Die im vorliegenden Anleitsheft enthaltenen Anweisungen sind aufmerksam zu lesen, da sie wichtige Hinweise zur Installation, Bedienungs- und Wartungssicherheit liefern. Dieses Anleitsheft ist zum späteren Nachschlagen sorgfältig aufzubewahren.
2. Dieses Gerät darf ausschließlich nur für den vorgesehenen Verwendungszweck eingesetzt werden. Der Hersteller kann nicht für eventuelle eintretende Schäden herangezogen werden, die auf unsachgemäßen, fehlerhaften oder fahrlässigen Gebrauch zurückzuführen sind.
3. Nach Entfernung des Verpackungsmaterials ist das Gerät auf Unversehrtheit zu überprüfen. Das Verpackungsmaterial (Kunststoffbeutel, Styropor, Nägel usw.) kann für Kinder gefährlich sein - halten Sie es von ihnen fern.
4. Bevor Sie das Gerät anschließen, vergewissern Sie sich, daß die Angaben auf dem Typenschild den Lieferwerten des Strom- und des Wassernetzes entsprechen.
5. Stellen Sie die Kaffeemaschine auf eine stabile und ebene Fläche, in einem Abstand von mindestens 20 mm zu den Wänden und zur Aufstellfläche. Die Maschine muß so installiert werden, daß die Bodenhöhe der höchsten Auflagefläche (Tassenvorwärmer) wenigstens 1,5 m beträgt. Die Umgebungstemperatur muß im Bereich 0 bis 32°C liegen.
6. Vergewissern Sie sich, dass in unmittelbarer Nähe der Aufstellfläche die verschiedenen Anschlüsse zur Versorgung der Maschine (Strom und Wasser) sowie ein Ablauf mit Syphon vorhanden sind und dass eine weitere Fläche zur Ablage der Zubehöerteile vorhanden ist.
7. Bei der Installation des Geräts ist ein allpoliger Schalter mit einer Kontaktöffnungsweite von mindestens 3 mm. vorzusehen und fehlerstromschutz für 30 mA.
8. Die elektrische Betriebssicherheit dieses Geräts ist nur gewährleistet, wenn es sachgerecht mit einer wirksamen Erdschlußanlage verbunden ist, wie von den einschlägigen Bestimmungen zur Sicherheit von Elektroanlagen vorgesehen. Es muß garantiert sein, daß diese grundlegende Sicherheitsanforderung erfüllt wird; lassen Sie im Zweifelsfall eine sorgfältige Kontrolle der Elektroanlage durch qualifiziertes Fachpersonal vornehmen. Der Hersteller kann nicht für eventuelle Schäden herangezogen werden, die auf mangelnde Erdung der Elektroanlage zurückzuführen sind.
9. Vom Gebrauch von Stecker-Adaptern, Mehrfachsteckern und/oder Verlängerungskabeln wird allgemein abgeraten. Sollte ihre Verwendung unerlässlich sein, dürfen ausschließlich Ein- bzw. Mehrfach-Adapter und Verlängerungskabel benutzt werden, die den einschlägigen Sicherheitsbestimmungen entsprechen; man muß jedoch sicherstellen, daß bei Einfach-Adaptern und Verlängerungskabeln der darauf markierte Stromabgabe-Grenzwert nicht überschritten wird bzw. der markierte Leistungs-Höchstwert bei Mehrfach-Adaptern.
10. Um gefährliche Überhitzungen zu verhüten, empfiehlt es sich, das Speisungskabel in seiner ganzen Länge abzuwickeln.
11. Um eine einwandfreie Funktion und den sicheren Betrieb der Maschine zu gewährleisten, darf die Kaffeemaschine keinen kritischen Umgebungsbedingungen (Regen, starke Sonneneinstrahlung, Frost) ausgesetzt werden.
12. Stellen Sie die Maschine nicht in Räumen auf (z. B. Küche), in denen eine Reinigung mittels Wasserstrahl vorgesehen ist. In jedem Fall darf die Maschine nicht mittels Wasserstrahlen gereinigt werden.
13. Die Öffnungen oder Schlitze zur Belüftung bzw. zur Wärmeableitung sind frei zu halten.
14. Wenn das Netzkabel beschädigt wird, darf es nur durch einen autorisierten Kundendiensttechniker ersetzt werden.
15. Sollte die Maschine in Räumen gelagert werden, in denen Frostgefahr gegeben ist, so müssen in jedem Falle sowohl der Wassertank als auch die Leitungen des Wasserkreises geleert werden.

Installazione - Installation - Installation - Installation - Instalación - Instalação

E



INDICACIONES PARA LA INSTALACIÓN

1. Leer atentamente las advertencias contenidas en el presente manual ya que las mismas suministran importantes indicaciones con respecto a la seguridad de instalación, de uso y de mantenimiento. Conservar con cuidado este manual para cualquier ulterior consulta.
2. Este aparato deberá ser destinado solo para el uso por el cual ha sido expresamente concebido. El fabricante no puede ser considerado responsable de los eventuales daños derivados por usos impropios, erróneos o irracionales.
3. Después de haber quitado el embalaje, controlar la integridad del aparato. Los elementos del embalaje (bolsitas de plástico, poliestiról expandido, clavos, etc.) no deben ser dejados al alcance de los niños ya que constituyen potenciales fuentes de peligro.
4. Antes de conectar el aparato, controlar que los datos de la placa correspondan a los de la red de distribución eléctrica e hídrica.
5. La máquina para café se tiene que apoyar sobre una superficie plana y estable, a una distancia mínima de 20 mm de las paredes y de la superficie de apoyo. Además se tiene que instalar teniendo en cuenta que la superficie de apoyo más alta (caliente-tazas) esté a una altura no inferior a 1,5 metros.
La temperatura ambiente tiene que estar incluida entre 0 y 32°C.
6. Tiene que tener las conexiones de alimentación (energía eléctrica y agua) y el desagüe del agua equipado con un sifón cerca, además hay que prever una superficie de apoyo para los accesorios.
7. En el momento de la instalación es necesario prever un interruptor omnipolar con distancia de abertura de los contactos igual o superior a 3 mm y una protección contra corriente de dispersión con valor de 30 mA.
8. La seguridad eléctrica de este aparato está asegurada solamente cuando el mismo se halla correctamente conectado con una eficaz instalación de puesta a tierra, según lo previsto por las normas de seguridad eléctrica en vigor. Es necesario controlar este fundamental requisito de seguridad y, en caso de duda, requerir un cuidadoso control de la instalación por parte de personal profesionalmente cualificado. El fabricante no puede ser considerado responsable de los eventuales daños causados por la falta de puesta a tierra de la instalación.
9. En general no es aconsejable el uso de adaptadores, tomas múltiples y/o extensiones. En el caso de que el uso de los mismos fuera indispensable, es necesario utilizar solamente adaptadores simples o múltiples y extensiones conformes a las normas de seguridad en vigor, prestando atención a no superar el límite de alcance en valor de corriente, marcado en el adaptador simple o en las extensiones, o el de máxima potencia marcado en el adaptador múltiple.
10. Para evitar peligrosos recalentamientos, se recomienda desenvolver en toda su longitud el cable de alimentación.
11. Para salvaguardar las características de funcionalidad y de seguridad, se aconseja no dejar la máquina de café expuesta a la acción de los agentes atmosféricos (lluvia, sol, hielo).
12. No instalar en locales (cocinas) en los que se prevea la limpieza mediante chorros de agua. En cualquier caso, evitar la limpieza del aparato con chorros de agua.
13. No obstruir las aberturas u orificios de ventilación o de dispersión de calor.
14. En caso de que el cable de alimentación resulte dañado, el mismo debe ser substituido sólo por la asistencia técnica autorizada.
15. Si la máquina se almacena en locales en los que la temperatura puede descender por debajo del punto de congelación, vaciar en cualquier caso la caldera y los tubos de circulación del agua.

P



INDICAÇÕES PARA A INSTALAÇÃO

1. Ler atentamente todas as advertências contidas na presente publicação as quais fornecem indicações importantes relativas à segurança da instalação, uso e manutenção. Conservar devidamente esta publicação para futuras consultas.
2. Este aparelho deverá ser usado apenas para a finalidade para a qual foi especificamente concebido. O construtor não pode ser considerado responsável por eventuais danos derivados de usos impróprios, errados ou irracionais.
3. Depois de se ter retirado a embalagem, controlar que o aparelho se encontre em perfeitas condições. Os vários componentes da embalagem (sacos de plástico, esferovit, agrafes, etc.) devem ser mantidos fora do alcance das crianças dado que se podem demonstrar muito perigosos.
4. Antes de conectar o aparelho, controlar que os dados da placa correspondam a los de la red de distribución eléctrica e hídrica.
5. A máquina de café deve ser apoiada sobre uma superfície plana e estável e a uma distância de 20 mm das paredes e da superfície de apoio. Além disso, tem de ser instalada, considerando que a superfície de apoio mais alta (aquecedor de chávenas) se encontra a uma altura não inferior a 1,5 metros.
A temperatura ambiente tem de ser entre os 0 e os 32°C.
6. As ligações de alimentação (energia eléctrica e água) e a descarga da água dotada de sifão deverão ficar muito próximas; é necessário ainda prever uma superfície de apoio para os acessórios.
7. É necessário montar na instalação um interruptor omnipolar com uma distância entre os contactos igual ou superior a 3 mm, uma protecção da corrente de dispersão com valor igual a 30 mA.
8. A segurança eléctrica deste aparelho é garantida apenas quando o mesmo se encontra devidamente ligado a uma eficaz instalação de terra, tal como previsto pelas vigentes normas de segurança. É necessário verificar esta importante norma de segurança e, no caso de dúvida, solicitar um controle da instalação por parte de pessoal técnico profissionalmente qualificado. O fabricante não pode ser considerado responsável por eventuais danos causados pela falta de ligação á terra da instalação.
9. Em geral é desaconselhável o emprego de adaptadores, tomadas múltiplas e extensões. No caso em que o seu uso fosse indispensável é necessário usar apenas adaptadores simples ou múltiplos e extensões conformes às vigentes normas de segurança, prestando no entanto atenção a não ultrapassar o limite máximo de capacidade do valor da corrente, marcado sobre o adaptador simples ou sobre as extensões e aquele de potência máxima marcado sobre o adaptador múltiplo.
10. A fim de evitar sobreaquecimentos perigosos, recomenda-se utilizar o cabo eléctrico de alimentação completamente desenrolado.
11. Para proteger as características de funcionalidade e de segurança, recomenda-se não deixar a máquina de café exposta aos agentes atmosféricos (chuva, sol, gelo).
12. Não instalar em locais (cozinha) em que a limpeza seja realizada mediante jactos de água. Seja como for, evitar limpar o aparelho com jactos de água.
13. Não obstruir a aberturas ou canais de ventilação e de dispersão do calor.
14. No caso de desarranjo do cabo de alimentação, o mesmo deve ser substituído apenas pela assistência técnica autorizada.
15. Se a máquina for armazenada em locais em que a temperatura possa baixar para além do ponto de congelação, esvaziar a caldeira e os tubos de circulação da água.

Installazione - Installation - Installation - Installation - Instalación - Instalação

Dati tecnici **Vedere la targa dati della macchina**
 Technical data **See the machine's nameplate**
 Données techniques **Voir la plaque signalétique de la machine**
 Technische Daten **Siehe Datenschild der Maschine**
 Datos técnicos **Ver la placa con los datos de la máquina**
 Datos técnicos **Ver a placa das características da máquina**

RUMOROSITA' L'apparecchio non supera i 70 dB
NOISE The equipment does not exceed 70dB
BRUIT L'appareil ne dépasse pas 70 dB
GERÄUSCH Das Gerät überschreitet 70 dB nicht
RUIDOSIDAD El aparato no supera los 70 dB
RUIDO O aparelho não ultrapassa os 70 dB

FAEMA BINASCO (MI) ITALY

MODEL: _____

Date: MM-YYYY Nr.: 1234567
 CODE:

INTERRUTTORE: Onnipolare con distanza di apertura contatti 3 mm
 Protezione da corrente di dispersione con valore pari a 30 mA

SWITCH: Omnipolar switch with 3 mm contact opening 30 mA dispersion-current protection

INTERRUPTEUR: Omnipolaire, avec distance d'ouverture des contacts égale à 3 mm
 Protection contre la dispersion de courant ayant une valeur égale à 30 mA

SCHALTER: Allpoliger Schalter mit Kontaktöffnungsweite von 3 mm
 Fehlerstromschutz für 30 mA

INTERRUPTOR: Omnipolar con distancia de apertura contactos 3 mm
 Protección contra corriente de dispersion con valor de 30 mA

INTERRUPTOR: Omnipolar com uma distância de abertura dos contatos de 3 mm
 Protecção da corrente de dispersão com valor igual a 30 mA

- IMPIANTO CLIENTE
- CONNECTIONS WHICH MUST BE PREPARED BY THE CUSTOMER
- BRANCHEMENTS, QUI DOIVENT ÊTRE PRÉPARÉS PAR LE CLIENT
- VOM KUNDEN ZU ERSTELLENDEN ANSCHLÜSSE
- CONEXIONES, QUE DEBEN SER PREPARADAS POR EL CLIENTE
- CONEXÕES QUE DEVEM SER PREPARADAS PELO CLIENTE



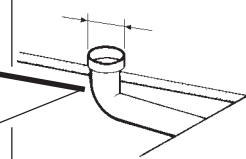
Ø 3/8 GAS



MESSA A TERRA: OBBLIGATORIA
GROUNDING: COMPULSORY
MISE A TERRE: OBLIGATOIRE
ERDUNG: VORGESCHRIEBEN
PUESTA A TIERRA: OBLIGATORIA
INSTALAÇÃO DE TERRA: OBRIGATORIA

SCARICO A PAVIMENTO
DRAIN
VIDANGE DU LOCAL
BODENABFLUSS
DESCARGA
DESCARGA

Min. Ø 50 mm.



Rubinetto alimentazione acqua
Water feeding tap
Robinet alimentation eau
Wasserversorgungshahn
Torneira alimentação água
Torneira alimentação água

PRESSIONE MAX. RETE
 WATER MAINS MAX. PRESSURE
 PRESSION MAX. EAU DE VILLE
 MAX. DRUCK DER WASSERLEITUNG
 PRESION MAX. RED
 PRESSÃO MAX. REDE

6 bar

(per pressioni più alte installare un riduttore di pressione)

(for pressure beyond this value, install a pressure reducer)

(pour pression plus haute installer un détendeur)

(bei höheren Druckwerten Druckreduzierer erforderlich)

(para presiones más altas instalar un reductor de presión)

(para pressões mais elevadas instalar um redutor de pressão)

Installazione - Installation - Installation - Installation - Instalación - Instalação

I SCARICO FONDI CAFFÈ IN UN CONTENITORE ESTERNO ALLA MACCHINA

ATTENZIONE: il condotto per lo scarico diretto dei fondi caffè è all'interno del cassetto. Rimuoverlo in caso di non utilizzo.

Nella figure di seguito riportate vengono indicate:

- 1 La posizione ed il diametro del foro per il tubo di scarico fondi.
- 2 Le misure (mm/in.) per poter eseguire un foro sul piano di appoggio per il passaggio del cavo di alimentazione ed i tubi di alimentazione idrica e di scarico dell'acqua.
- 3 Le operazioni da eseguire sulla macchina per l'adattamento allo scarico diretto dei fondi caffè.

F VIDANGE DES FONDS DE CAFE DANS UN CONTENEUR EXTERIEUR A LA MACHINE

ATTENTION: le conduit pour le décharge directe des fonds de café; est dans le tiroir: Enlevez-le quand il n'est pas utilisé.

Les indications suivantes apparaissent sur le schémas ci-dessous:

- 1 La position et le diamètre du passage pour le tube de déchargement des fonds.
- 2 Les mesures (mm/in.) pour pouvoir former un passage sur la surface d'appui pour le passage du câble d'alimentation hydrique et de décharge de l'eau.
- 3 Les opérations à effectuer sur la machine pour l'adaptation à l'écoulement direct des marcs de café.

E DESCARGA DE LOS FONDOS DE CAFÉ EN UN CONTENEDOR EXTERIOR A LA MAQUINA

ATENCIÓN: el conducto para la descarga directa de los fondos café, está en el cajón. Quitarlo cuando no se utiliza.

En la figuras que se muestran a continuación se indica:

- 1 La posición y el diámetro del orificio para el tubo de descarga de los fondos.
- 2 Las medidas (mm/in.) para poder realizar un orificio en la superficie de apoyo por el que pase el cable de alimentación y los tubos de alimentación hídrica y de desagüe del agua.
- 3 Las operaciones que hay que realizar en la máquina para adaptar la descarga directa de los fondos de café.

GB COFFEE GROUNDS DISPOSAL INTO CONTAINER OUTSIDE THE MACHINE

ATTENTION: the conduit for the coffee ground direct discharge, is in the drawer. Remove it when it is not use.

The following figures illustrates:

- 1 The position and diameter of the hole for the coffee grounds disposal tube.
- 2 The measurements (mm/in.) for the hole in the supporting surface for the mains cable and the water supply and drain tubes.
- 3 Procedure for adapting the coffee grounds disposal tube.

D KAFFEESATZENTLEERUNG IN EINEN BEHÄLTER AUSSERHALB DER MASCHINE

ACHTUNG: Das Rohr zur direkten Kaffeesatzentleerung ist im Fach. Entfernen Sie es, wenn es nicht verwendet wird.

Die Abbildungen unten zeigt:

- 1 Position und Durchmesser der Bohrung für das Rohr zur Kaffeesatzentleerung.
- 2 Maße (mm/in.) zur Ausführung einer Lochs in der Aufstellfläche des Netzkabels und der Leitungen zur Wasserversorgung und zum Wasserablaß.
- 3 Die Arbeitsschritte zur Anpassung des Rohrs zum direkten Kaffeesatzauswurf.

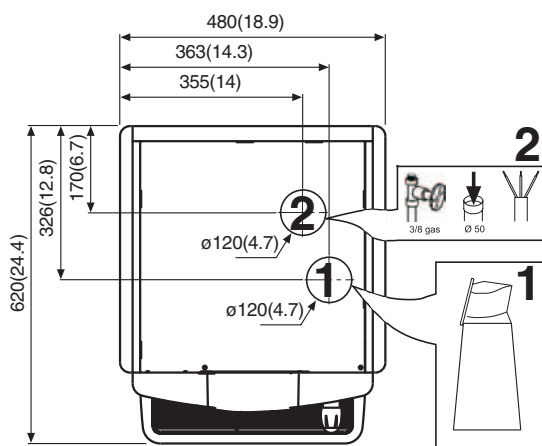
P DESCARGA PARA BORRAS DE CAFÉ NUM RECIPIENTE COLOCADO NO EXTERIOR DA MÁQUINA

ATENÇÃO: a canalizaÇão para a descarga direta de borras de café está na gaveta. Remova-o quando não é usado.

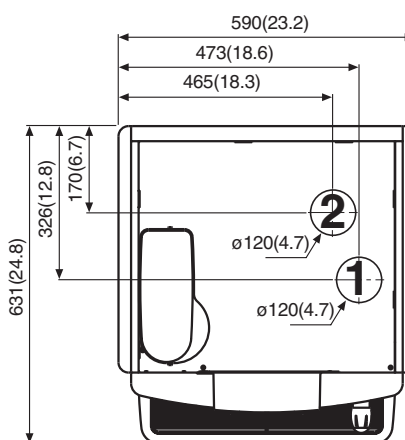
Na figuras abaixo estão indicadas:

- 1 A posição e o diâmetro do furo para o tubo de descarga das borras.
- 2 As medidas (mm/in.) para poder executar um furo na superfície de apoio para a passagem do cabo de alimentação e os tubos os tubos de alimentação hídrica e descarga da água.
- 3 Operações a realizar sobre a máquina para adaptação da descarga directa das borras de café.

X2 Granditalia



X2 Granditalia CK



Installazione - Installation - Installation - Installation - Instalación - Instalação

Operazioni da eseguire sulla macchina per l'adattamento allo scarico diretto dei fondi caffè

Procedure for adapting the coffee grounds disposal tube

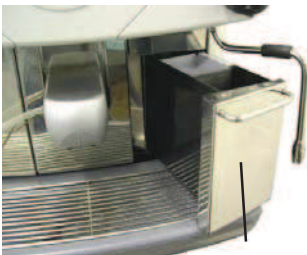
Opérations à effectuer sur la machine pour l'adaptation à l'écoulement direct des marcs de café

Arbeitsschritte zur Anpassung des Rohrs zum direkten Kaffeesatzauswurf

Operaciones que hay que efectuar en la máquina para adaptar la descarga directa de los fondos del café

Operações a realizar sobre a máquina para adaptação da descarga directa das borras de café

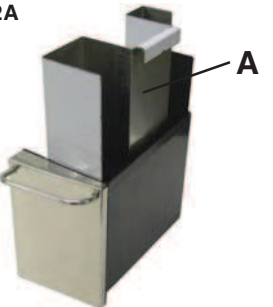
- 1A**


 - Estrarre il cassetto fondi 17
 - Remove grounds drawer 17
 - Extraire le tiroir des marcs 17
 - Setzen Sie die Schublade für Kaffeesatz 17 ein
 - Sacar el cajón fondos 17
 - Extraire a gaveta das borras 17

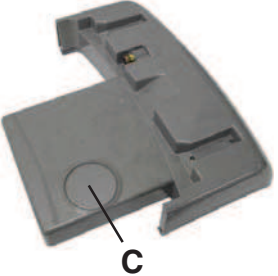
1B


 - Estrarre la bacinella appoggiatezze 16
 - Remove the cup tray 16
 - Extraire la bassine appuie-tasses 16
 - Nehmen Sie die Wanne zur Tassenabstellung 16 heraus
 - Quitar la bandeja apoyatazas 16
 - Extraire a bandeja de apoiar as chávenas 16

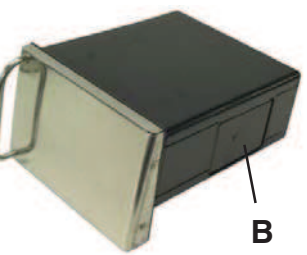
2A


 - Rimuovere il condotto di scarico A.
 - Remove the grounds tube A
 - Suspendre le contrôle de l'écoulement A
 - Entfernen Sie das Abgaberohr A
 - Quitar el conducto de descarga A
 - Remover o conduto de descarga A

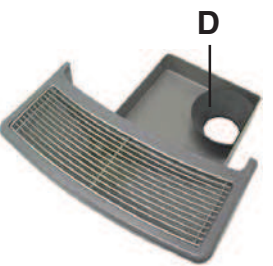
2B


 - Asportare l'area C tagliando lungo tutta la circonferenza.
 - Remove area C, cutting along its edge
 - Retirer l'aire C en coupant le long de la circonférence
 - Scheiden Sie den Kreis C aus.
 - Eliminar el área C cortando a lo largo de toda la circunferencia
 - Extraire a área C cortando ao longo de toda a circunferência

3A


 - Asportare l'area B tagliando lungo tutto il suo perimetro
 - Remove area B, cutting along its edge
 - Retirer l'aire B en coupant tout au long du paramètre
 - Scheiden Sie das Rechteck B aus.
 - Eliminar el área B cortando a lo largo de todo su perímetro
 - Extraire a área B cortando ao longo de tudo o seu perímetro

3B


 - Inserire ed incollare l'imbuto D (in dotazione) nel foro ricavato.
 - Insert and glue funnel D (supplied) in the hole
 - Introduire et coller dans l'entonnoir D (équipement inclus) le trou prévu à cet effet
 - Setzen Sie den (mitgelieferten) Trichter D in den soeben herausgeschnittenen Kreis ein und kleben Sie ihn fest.
 - Montar y encolar el embudo D (suministrado) en el orificio obtenido
 - Introduzir e colar o funil D (em dotação) no furo obtido

4A


 - Reinserire il condotto di scarico A
 - Reinsert the grounds tube A
 - Réintroduire le conduit d'écoulement A
 - Setzen Sie das Abgaberohr A wieder ein.
 - Volver a montar el conducto de descarga A
 - Reintroduzir o conduto de descarga A

4B


 - Reinserire la bacinella appoggiatezze 16
 - Reinsert the cup tray 16
 - Réintroduire la bassine appuie-tasses 16
 - Setzen Sie die Wanne zur Tassenabstellung 16 wieder ein.
 - Volver a colocar la bandeja apoyatazas 16
 - Reintroduzir a bandeja de apoiar as chávenas 16

5A


 - Reinserire il cassetto fondi 17
 - Reinsert the grounds drawer 17
 - Réintroduire le tiroir de fonds 17
 - Setzen Sie die Schublade für Kaffeesatz 17 wieder ein.
 - Volver a colocar el cajón fondos 17
 - Reintroduzir a gaveta das borras 17

Installazione - Installation - Installation - Installation - Instalación - Instalação

I COLLEGAMENTI IDRAULICI

Posizionare l'apparecchio in perfetto piano orizzontale agendo sui piedini, indi fissarli.

Eseguire i collegamenti idraulici come indicato in figura 1, rispettando le vigenti norme di sicurezza idraulica del paese di installazione.

Ricordarsi di interporre nelle giunzioni tra tubi e raccordi le relative guarnizioni.

Se la durezza dell'acqua è superiore ai 8°F, si consiglia l'installazione di un appropriato addolcitore ed eventualmente di una valvola di non ritorno a monte dello stesso; per la scelta attenersi alle norme locali vigenti in materia di igiene. Nel caso si dovesse alimentare la macchina con acqua di durezza superiore agli 8°F, per il buon funzionamento della stessa, occorre applicare un piano di manutenzione specifico. La quantità di cloro contenuta nell'acqua non deve superare i 100 mg/l; in caso contrario provvedere all'installazione di appropriati dispositivi.

N.B.: nel caso la pressione di rete possa salire oltre 6 bar, prima dell'addolcitore installare un riduttore di pressione tarato a 2÷3 bar.

Tubo di scarico: mettere un'estremità del tubo di scarico in un pozzetto dotato di sifone per l'ispezione e la pulizia.

Montare la bacinella poggiatazze; appoggiarla sulle guide e spingerla, facendo attenzione che l'innesto dotato di guarnizione sia correttamente inserito nel raccordo di scarico.

IMPORTANTE: il tubo di scarico, nelle curve, **NON** deve avere un andamento come indicato in figura 2; in tal caso operare come indicato in figura 3.

GB HYDRAULIC CONNECTION

Place the machine on a perfectly levelled surface, adjusting and then fixing the feet in place.

Make the hydraulic connections as per Figure 1, in conformity to the hydraulics safety laws in force in the country of installation.

Remember to put the relevant washer in the junctions between the tubes and the connectors.

If water hardness is higher than 8° F, it is advised to install a water softener and, possibly, a non return valve before it. For the choice, please comply with local hygiene laws.

If the machine is fed with water with a hardness of over 8° F, a specific maintenance plan must be implemented to ensure correct functioning of the machine.

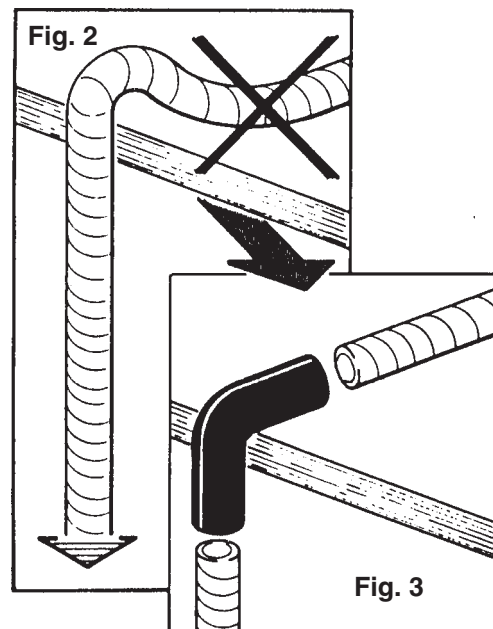
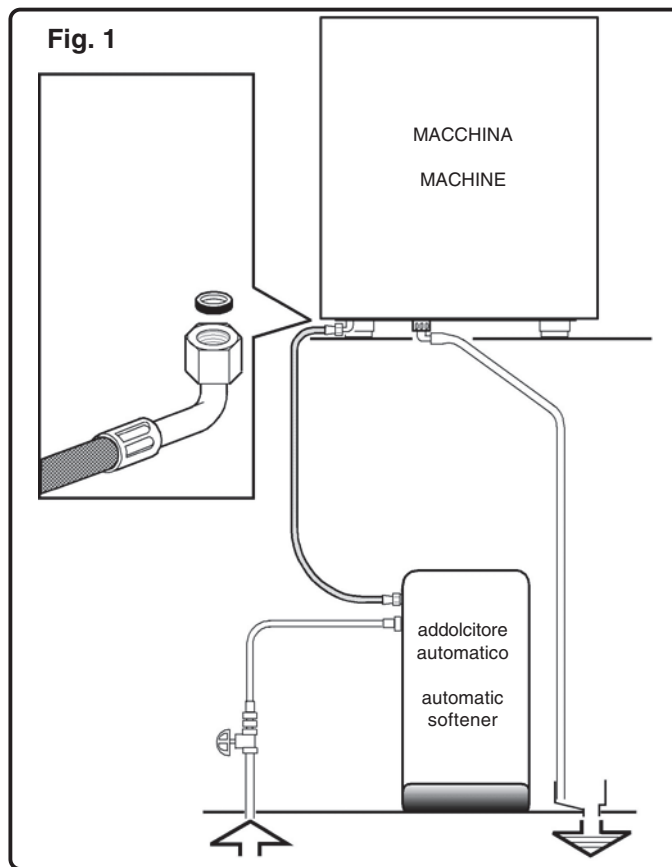
The amount of chlorine in the water must not exceed 100 mg/l; otherwisw, install the appropriate devices.

N.B.: if the main pressure could rise above 6 bar, install a pressure reducer calibrated at 2÷3 bar before the softener.

Drain tube: place one end of the drain tube into a tank with a siphon for inspection and cleaning.

Assemble the cup tray. Rest it on the guides and push, ensuring that the connection piece with gasket is correctly inserted into the disposal tube junction.

IMPORTANT: The disposal tube must **NOT** bend as in Figure 2. See Figure 3 for correct positioning.



Installazione - Installation - Installation - Installation - Instalación - Instalação

F CONNECTION HYDRAULIQUE

Positionner l'appareil parfaitement horizontal en agissant sur les pieds.

Faire les connections hydrauliques comme indiqué dans la fig. 1, respectant les normes en vigueur de sécurité hydraulique du pays d'installation.

Se rappeler d'interposer dans les jonctions entre tuyaux et raccords les joints relatifs.

Si la dureté de l'eau est supérieure à 8°F, il est conseillé d'installer un adoucisseur approprié et éventuellement d'un clapet de non retour en amont de celui-ci; pour faire son choix, se référer aux normes locales en vigueur en matière d'hygiène.

Au cas où l'alimentation de la machine avec une eau de dureté supérieure à 8°F serait nécessaire, pour le bon fonctionnement de cette dernière, appliquer un plan d'entretien spécifique.

La quantité de chlore contenue dans l'eau ne doit pas dépasser 100 mg/l; en cas contraire veiller à l'installation de dispositifs appropriés.

N.B.: dans les cas où la pression de réseau puisse monter à plus de 6 bar installer, avant de l'adoucisseur, un réducteur de pression taré à 2÷3 bar.

Tube de décharge: placer une extrémité du tube de décharge dans une fosse dotée de syphon pour l'inspection et le nettoyage.

Monter le bassin appuie-tasse; l'appuyer sur les roulements et la pousser doucement en vérifiant que la greffe et sa garniture soient bien introduites au raccord de décharge.

IMPORTANT : dans les tournants, le tube de décharge NE DOIT PAS apparaître comme sur la Fig. 2; dans ce cas, procéder comme indiqué sur la Fig. 3.

D WASSERANSCHLÜSSE

Die Maschine muß vollkommen waagerecht stehen (zu diesem Zweck sind die entsprechend verstellbaren Füße zu verwenden); dann sind die Füße mit den Sperrmuttern zu sichern.

Die Wasseranschlüsse sind nach Abbildung 1 anzubringen, unter Beachtung der am Aufstellungsort des Gerätes geltenden einschlägigen Bestimmungen zur Betriebssicherheit von hydraulischen Anlagen.

Es ist daran zu erinnern, dass Dichtungen zwischen Rohre und entsprechende Anschlussstücke zu fügen sind.

Bei einer Wasserhärte über 8°F wird geraten, einen Wasserenthärter sowie ggf. vor dem Wasserenthärter ein Rückschlagventil zu installieren. Halten Sie sich bei der Wahl des zu installierenden Systems an die am Aufstellungsort der Maschine in Sachen der Hygiene geltenden Bestimmungen.

Sollte die Maschine mit Wasser mit einer Härte über 8°F versorgt werden müssen, so muß, um die vorschriftsmäßige Funktion der Maschine zu gewährleisten, ein spezifischer Wartungsplan eingehalten werden.

Der Chlorgehalt des Wassers darf 100 mg/l nicht überschreiten; anderenfalls muß ein geeignetes Klärsystem installiert werden.

ANMERKUNG: Falls der Netzwasserdruck über 6 bar steigen könnte, ist vor dem Enthärter ein auf 2 bis 3 bar tarierter Druckreduzierer zu installieren.

Fig. 1

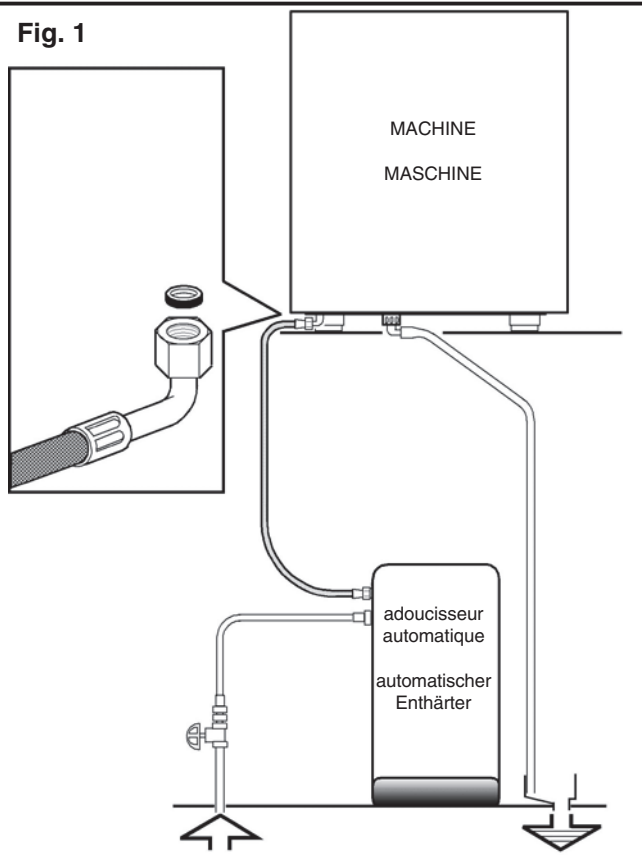


Fig. 2

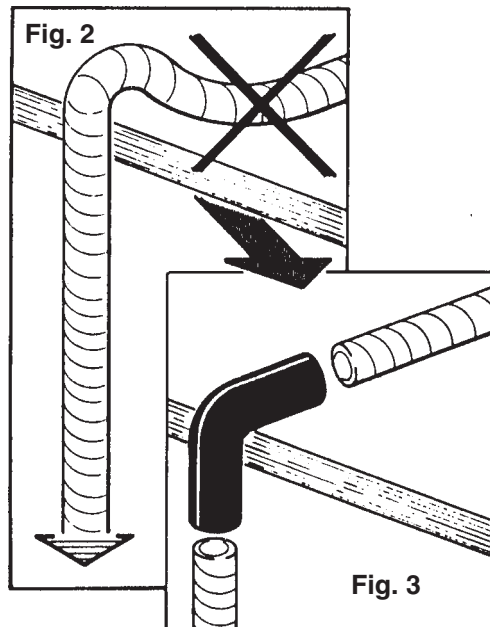


Fig. 3

Ablaufschlauch: Positionieren Sie ein Ende des Schlauchs in einem Ablauf, der mit Syphon zur Inspektion und Reinigung ausgestattet sein muss.

Montieren Sie die Auffangschale, indem Sie sie auf die Führungen setzen und in Position schieben; achten Sie dabei darauf, daß das mit einer Dichtung ausgestattete Anschlußstück richtig im Ablaufanschluß sitzt.

WICHTIG: Der Ablaufschlauch darf nicht wie in Abb. 2 gezeigt gekrümmt werden; setzen Sie bei Krümmungen ein entsprechend gebogenes Rohr ein (Abb. 3).

Installazione - Installation - Installation - Installation - Instalación - Instalação

E CONEXIONES HIDRAULICAS

Posicionar el aparato en un perfecto plano horizontal, obrando sobre los pies, luego fijarlos.

Efectuar las conexiones hidráulicas según lo indicado en la figura 1, respetando las vigentes normas de seguridad hidráulica del país de instalación.

Acordarse de interponer las relativas ensambladuras en los empalmes que unen los tubos a las conexiones.

Si la dureza del agua es superior a los 8°F, se aconseja la instalación de un adecuado ablandador y eventualmente de una válvula de retención antes del mismo; para la elección hay que tener en cuenta las normas locales vigentes en materia de higiene.

En el caso de que tuviese que alimentar la máquina con agua que tenga una dureza superior a los 8°F, para el buen funcionamiento de la misma, hay que aplicar un programa de mantenimiento específico.

La cantidad de cloro contenida en el agua no tiene que superar los 100 mg/l; en caso contrario, hay que instalar adecuados dispositivos.

N.B.: si la presión de la red hídrica pudiese subir a más de 6 bar, instalar antes del aduador un reductor de presión, calibrado a 2÷3 bar.

Tubo de desagüe: meter un extremo del tubo de desagüe en un pozo equipado con sifón para la inspección y la limpieza.

Colocar la bandeja calentatazas; apoyarla en las guías y empujarla, teniendo cuidado de que el acoplamiento con guarnición esté correctamente introducido en el empalme del desagüe.

IMPORTANTE: el tubo de desagüe, en las curvas, **NO** tiene que tener un recorrido como se indica en la figura 2; en dicho caso, realizar la operación descrita en la figura 3.

P LIGAÇÕES HIDRÁULICAS

Colocar o aparelho em perfeita posição horizontal regulando mediante os pés e depois fixá-los.

Proceder às ligações hidráulicas tal como ilustrado na figura 1, respeitando as normas de segurança hidráulica em vigor no país de instalação.

Não esquecer de interpor nas ligações entre os tubos e os acessórios as respectivas juntas.

Se a dureza da água for superior a 8°F, aconselha-se a instalação de um adoçante apropriado e eventualmente de uma válvula anti-regresso a colocar na parte superior do mesmo; para a escolha respeitar as normas locais em vigor em matéria de higiene.

Caso se tenha de alimentar a máquina com água de dureza superior aos 8°F, para um bom funcionamento da mesma, é necessário aplicar um plano de manutenção específico.

A quantidade de cloro contida na água não pode ultrapassar os 100 mg/l; em caso contrário proceder à instalação de dispositivos específicos.

A quantidade de cloro existente na água não deve superar os 100 mg/l; caso contrário proceder à instalação de dispositivos apropriados.

N.B.: no caso em que a pressão de rede possa subir além de 6 bar, antes do adoçador instalar um redutor de pressão tarado a 2÷3 bar.

Tubo de descarga: colocar a extremidade do tubo de

Fig. 1

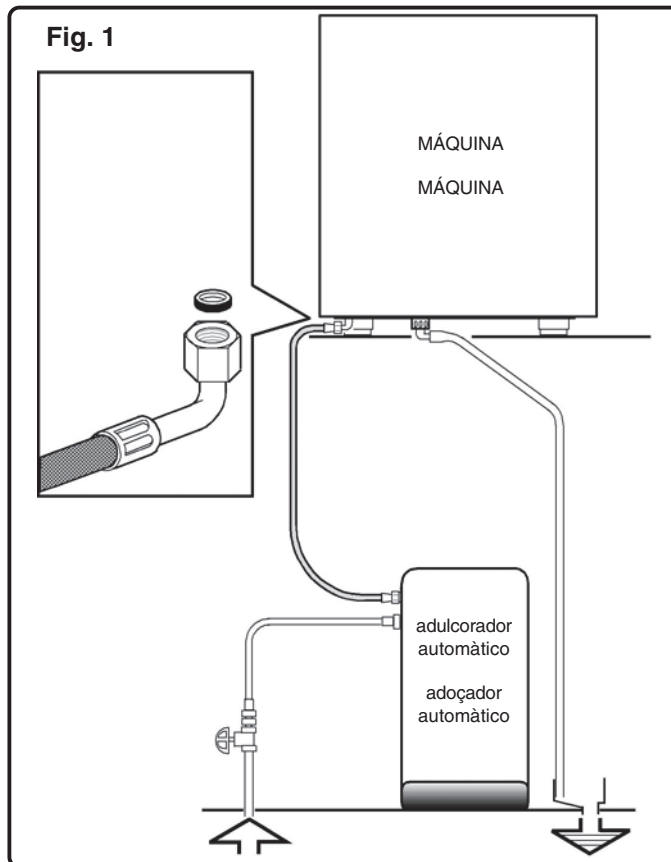
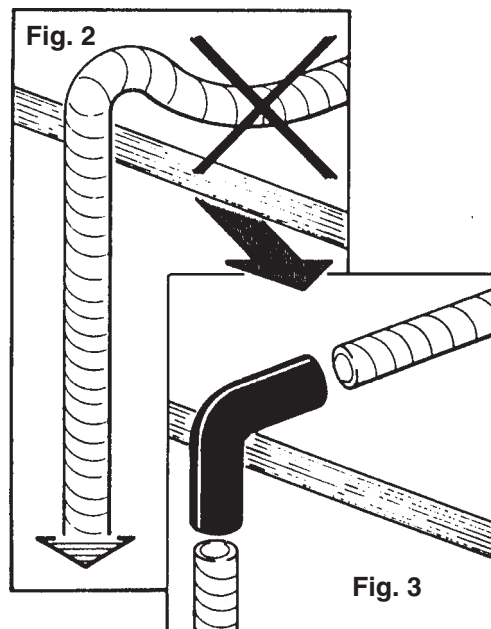


Fig. 2



descarga num poço dotado de sifão para a inspeção e a limpeza.

Montar a tabuleiro para apoiar as chávenas, apoiá-lo sobre guias e empurrá-lo, tomando cuidado que o engate dotado de guarnição esteja inserido de modo correcto na ligação de descarga.

IMPORTANTE: o tubo de descarga, nas curvas, **NÃO** deve ter um desvio, conforme indicado na figura 2; neste caso actuar conforme indicado na figura 3.

Installazione - Installation - Installation - Installation - Instalación - Instalação

I COLLEGAMENTO ELETTRICO

● Prima del collegamento verificare se l'impianto elettrico predisposto a cura del Cliente rispetta le norme vigenti e se ha la messa a terra regolamentare. Ricordiamo che il Gruppo Cimbali Spa non risponde dei danni provocati da un non corretto collegamento elettrico. Ricordiamo inoltre la responsabilità dell'installatore nel caso di danni.

● Controllare inoltre:

- il tipo di collegamento indicato sulla etichetta posta sul cavo di alimentazione
- la tensione deve corrispondere a quella indicata sulla targa dati posta sul coperchio scatola.

Per ulteriori informazioni consultare il manuale "schemi SERIE 2".

GB ELECTRIC CONNECTION

● Before making the connection, verify that the electric wiring prepared by the customer follows the current regulations and that it has been earted according to regulations. Remember that Gruppo Cimbali Spa is not responsible for damages due to incorrect electrical connections and, furthermore, that the installer is responsible in case of damage.

● Besides the above, check:

- the type of connection indicated on the label found on the power cable.
- that the voltage corresponds to that indicated on the nameplate data found on the box cover.

For more information, please consult the "diagrams SERIE 2" manual.

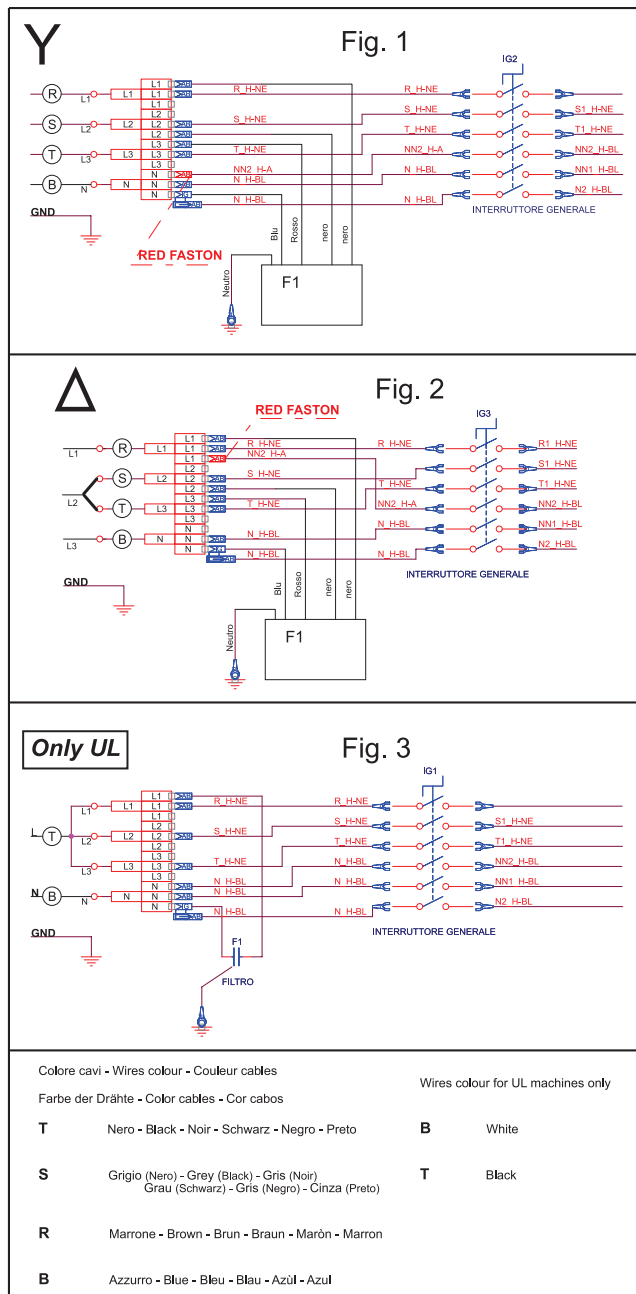
F BRANCHEMENT ELECTRIQUE

● Avant de brancher, vérifier que l'installation électrique prédisposée par le client respecte les normes en vigueur et que la mise à terre soit règlementaire. Rappelons que Gruppo Cimbali Spa ne répond pas des dommages provoqués par un mauvais branchement électrique. Rappelons en outre la responsabilité de l'installateur en cas de dégâts.

● Contrôler également:

- le type de branchement indiqué sur l'étiquette apposée sur le câble d'alimentation.
- la tension doit correspondre à celle qui est indiquée sur la plaquette de données apposée sur le couvercle de la boîte.

Pour davantage d'informations, consulter le manuel "schemas SERIE 2".



Installazione - Installation - Installation - Installation - Instalación - Instalação

D STROMANSCHLUSS

● Überprüfen Sie vor der Erstellung des Stromanschlusses, ob die vom Kunden vorbereitete Elektroanlage den einschlägigen Bestimmungen entspricht und über eine vorschriftsmäßige Erdung verfügt. Wir weisen erneut darauf hin, daß die Firma Gruppo Cimbali Spa keinerlei Haftung für Schäden übernimmt, die durch eine unsachgemäße Elektroanlage verursacht werden. Wir erinnern außerdem an die Haftbarkeit des Installateurs für eventuell entstehende Schäden.

● Ferner folgendes kontrollieren:

- die am Stromkabel angegebene Anschlußart
- ob die Netzspannung mit den Angaben des Typenschildes übereinstimmt, das auf dem Gehäusedeckel des Geräts angebracht ist.

Beziehen Sie sich für weitere Informationen auf das Handbuch "pläne SERIE 2".

E CONEXION ELECTRICA

● Antes de conectarse, verificar si la instalación eléctrica efectuada por el cliente está conforme con las normas vigentes y si la puesta a tierra es regular. Hacemos presente que el Gruppo Cimbali Spa no responde de los daños causados por una instalación eléctrica defectuosa. Recordamos además la responsabilidad del instalador, en el caso de que se verificasen daños.

● Además hay que controlar:

- o tipo de ligação indicado na etiqueta colocada sobre o cabo de alimentação
- la tensión tiene que corresponder a la indicada en la placa con los datos situada sobre la tapa del contenido.

Para una ulterior información consultar el manual "esquemas SERIE 2".

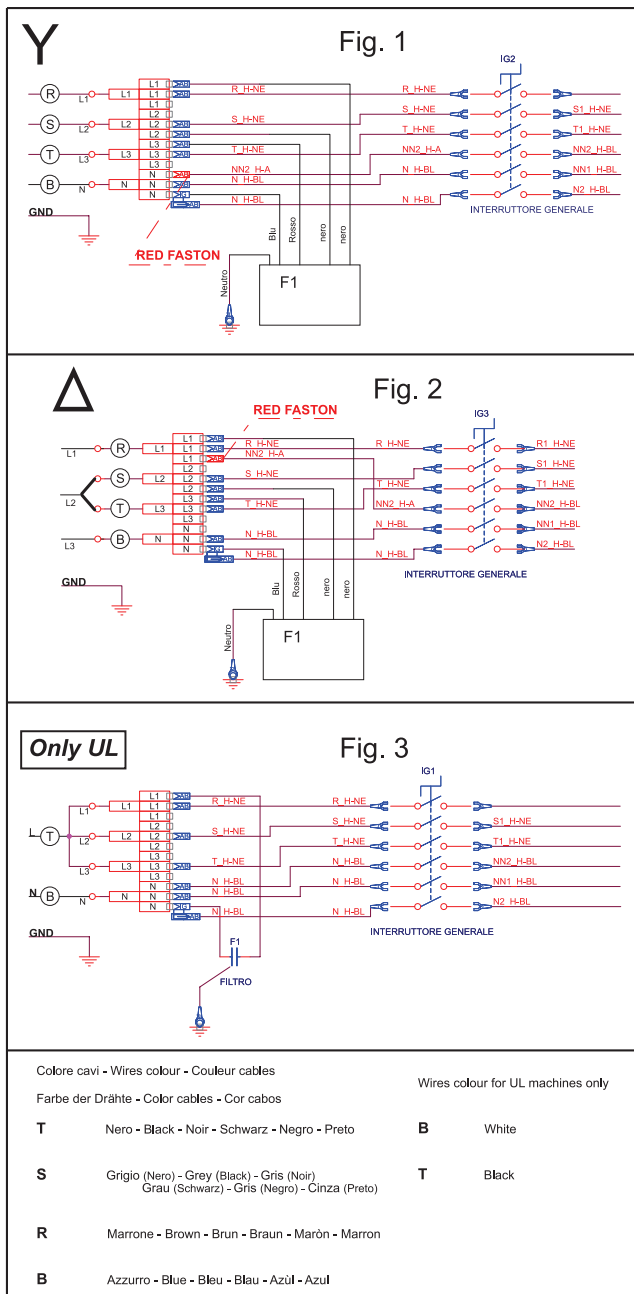
P LIGAÇÃO ELÉCTRICA

● Antes da ligação verificar se o equipamento eléctrico preparado pelo Cliente respeita as normas em vigor e tem a instalação à terra regular. Recordamos que o Gruppo Cimbali Spa não responde pelos danos provocados por uma ligação eléctrica

● Verificar ainda:

- el tipo de conexión indicado en la etiqueta situada en el cable de alimentación.
- a tensão deve corresponder àquela indicada sobre a placa dos dados colocada sobre a tampa da caixa.

Para mais informações consultar o manual "esquemas SERIE 2".



Installazione - Installation - Installation - Installation - Instalación - Instalação

I COLLEGAMENTO EQUIPOTENZIALE

Questo collegamento previsto da alcune norme, ha la funzione di evitare le differenze di livello di potenziale elettrico, tra le masse delle apparecchiature installate nello stesso locale.

Questo apparecchio è predisposto con un morsetto posto sotto il basamento per il collegamento di un conduttore esterno equipotenziale.

Terminata l'installazione è **NECESSARIO** eseguire questo tipo di collegamento:

- usare un conduttore avente una sezione nominale in conformità con le norme vigenti.
- collegare al morsetto (vedi figura) e l'altro capo alle masse delle apparecchiature adiacenti.

La mancata attuazione di questa norma di sicurezza scagiona il costruttore da ogni responsabilità per guasti o danni che possano essere causati a persone o cose.

N.B. NON COLLEGARE ALLA MESSA A TERRA DELL'IMPIANTO DI DISTRIBUZIONE ELETTRICA IN QUANTO IL CONDUTTORE DI MESSA A TERRA IN UN CAVO DI ALIMENTAZIONE NON VIENE CONSIDERATO UN CONDUTTORE DI COLLEGAMENTO EQUIPOTENZIALE.

GB POTENTIAL-EQUALIZING CONNECTION

This connection, which is the one called for by several norms, avoids electrical potential differences building up between any equipment that may be installed in the same room. There is a terminal clip on the under side of the base of the machine to which an external potential-equalizing wire should be connected.

This connection is **ABSOLUTELY NECESSARY** and must be made right after the machine is installed.

- Use a wire whose cross-sectional area conforms to the existing norms.
- Make the terminal connection (see diagram) and then connect the other end to the ground connections located on the adjacent equipment.

Failure to do observe these safety precautions will exempt the manufacturer from any responsibility as regards damage caused to persons or property.

NOTE: DO NOT CONNECT THE MACHINE'S TERMINAL CLIP TO THE MAINS GROUND TERMINAL BECAUSE THE GROUND TERMINAL OF ANY MAIN SOURCE OF ELECTRICAL POWER IS NOT CONSIDERED TO BE A POTENTIAL-EQUALIZING CONNECTION.

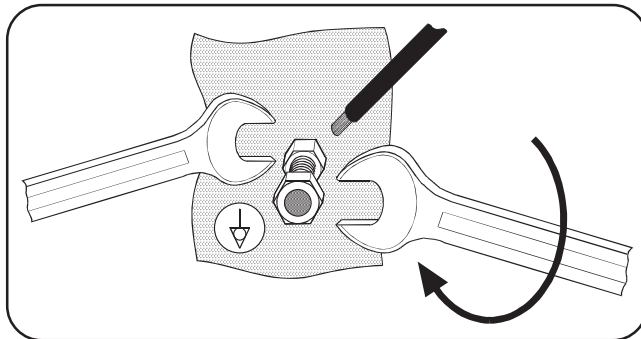
F CONNEXION EQUIPOTENTIELLE

Ce raccordement, prévu par certaines normes, permet d'éviter les différences de niveau de potentiel électrique entre les masses des appareils installés dans une même pièce. Cet appareil poss. de sous sa base d'une borne servant pour la connexion d'un conducteur externe équipotentiel. Une fois terminée l'installation, il est **NECESSAIRE** d'effectuer ce type de connexion:

- utiliser un conducteur ayant une section nominale conforme aux normes en vigueur;
- relier à la borne (voir figure) et l'autre extrémité aux masses des appareils adjacents.

Le non-respect de cette norme de sécurité libère le fabricant de toute responsabilité en cas de panne ou de dommages causés aux personnes ou aux choses.

N.B.: NE PAS RELIER A LA TERRE DE L'INSTALLATION DE DISTRIBUTION ELECTRIQUE CAR LE CONDUCTEUR DE TERRE D'UN CABLE D'ALIMENTATION N'EST PAS CONSIDERE COMME ETANT UN CONDUCTEUR DE CONNEXION EQUIPOTENTIEL.



D STROMANSCHLUSS MIT POTENTIALAUSGLEICH

Dieses Gerät ist unter dem Untergestell mit einer Anschlußklemme versehen, die mit einem externen Stromausgleichsleiter zu verbinden ist.

Nach der Installation **MUSS** der Stromanschluß wie folgt vorgenommen werden:

- Einen Leiter verwenden, dessen Nennquerschnitt den einschlägigen Unfallschutzbestimmungen entspricht;
- ihn wie in der Abbildung gezeigt an die Klemme anschließen.

Bei Nichtbeachtung dieses Sicherheitshinweises schließt der Hersteller jedwede Haftungsansprüche für Personen- oder Sachschäden aus.

HINWEIS: NICHT AN DIE ERDUNG DER STROMZUFUHRANLAGE ANSCHLIESSEN, DA DER ERDUNGSLEITER EINES SPEISUNGSKABELS NICHT ALS AUSGLEICHSLEITER GELTEN KANN.

E CONEXION EQUIPOTENCIAL

Este aparato está preajustado con un borne ubicado debajo de la base para la conexión de un conductor externo equipotencial.

Una vez terminada la instalación es **NECESARIO** efectuar este tipo de conexión:

- usar un conductor con una sección nominal conforme con las normas vigentes.
- conectar al borne (ver figura).

La falta de respeto de esta norma de seguridad exime al fabricante de toda responsabilidad por desperfectos o daños que puedan ser causados a personas o cosas.

NOTA: NO CONECTAR CON LA PUESTA A TIERRA DE LA INSTALACION DE DISTRIBUCION ELECTRICA DADO QUE EL CONDUCITOR DE PUESTA A TIERRA EN UN CABLE DE ALIMENTACION NO ES CONSIDERADO UN CONDUCITOR DE CONEXION EQUIPOTENCIAL.

P LIGAÇÃO EQUIPOTENCIAL

Este aparelho está equipado com um borne, colocado sob a sua base, para a ligação a um condutor externo equipotencial.

Uma vez terminada a instalação é **NECESSÁRIO** efectuar este tipo de ligação:

- usar um condutor com uma secção nominal em conformidade com as normas vigentes;
- ligar o borne, ver a figura.

A falta de cumprimento desta norma de segurança alivia o fabricante de qualquer responsabilidade por avarias ou danos que poderiam ser causados a pessoas ou bens.

NOTA: NÃO LIGAR À LIGAÇÃO DE TERRA DA INSTALAÇÃO DE DISTRIBUIÇÃO ELÉCTRICA ENQUANTO O CONDUTOR DE LIGAÇÃO DE TERRA NÃO É CONSIDERADO UM CONDUTOR DE LIGAÇÃO EQUIPOTENCIAL.

Installazione - Installation - Installation - Installation - Instalación - Instalação

I CAMBIO DELLA TENSIONE DI ALIMENTAZIONE DEL TRASFORMATORE

La macchina è predisposta in fabbrica per la tensione di alimentazione indicata sulla targa dati, se la tensione di rete fosse diversa è necessario cambiare i collegamenti come indicato in figura.

GB CHANGING THE VOLTAGE OF THE TRANSFORMER

The machine is factory-made for the voltage indicated on the nameplate data. If the voltage is different the connections must be changed. See figure.

ATTENTION: In U.S.A. "N" is **NOT NEUTRAL** wire but phase wire

F CHANGEMENT DE LA TENSION D'ALIMENTATION DU TRANSFORMATEUR

La machine est prédisposée en usine pour la tension d'alimentation indiquée sur la plaquette des données, si la tension d'alimentation est différente il est nécessaire de changer les branchements.

D ÄNDERUNG DER TRANSFORMATOR-SPEISESPANNUNG

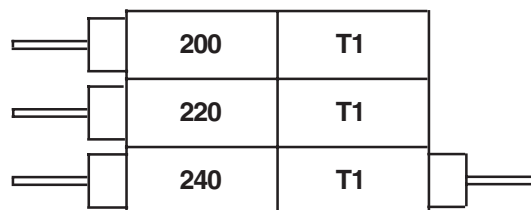
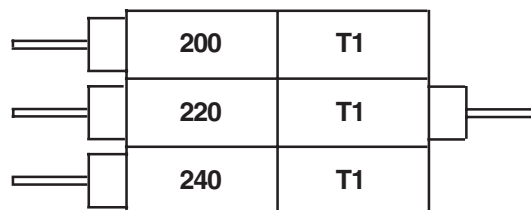
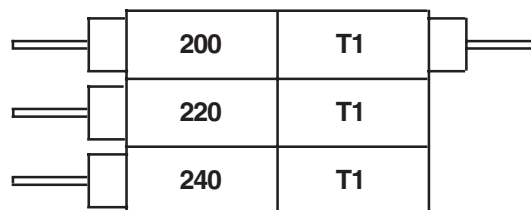
Das Gerät ist im Werk auf den Speisespannungswert eingestellt worden, der auf dem Typenschild angegeben ist. Sollte das Stromnetz einen anderen Spannungswert aufweisen müssen die Anschlüsse.

E CAMBIO DE TENSION DE ALIMENTACION DEL TRANSFORMADOR

La máquina ya está predispuesta desde su salida de la fábrica para la tensión de alimentación indicada en la placa datos, en el caso de que la tensión de la red fuese diferente es necesario cambiar las conexiones.

P MUDANÇA DE TENSÃO DE ALIMENTAÇÃO DO TRANSFORMADOR

A máquina encontra-se foi preparada na fábrica para a tensão de alimentação indicada na placa com os dados técnicos. No caso em que a tensão de alimentação seja diversa é necessário proceder à mudança das ligações.



Installazione - Installation - Installation - Installation - Instalación - Instalação

I CHECK UP FUNZIONAMENTO

Verificare le condizioni per un buon funzionamento:

assenza di perdite dagli allacciamenti o dai tubi; tenuta valvola antirisucchio; pressione in caldaia e d'esercizio rispondenti ai valori normali; corretto funzionamento dell'autolivello.



ATTENZIONE: TERMINATA L'INSTALLAZIONE PRIMA DI INIZIARE IL LAVORO ESEGUIRE UN LAVAGGIO DEI COMPONENTI INTERNI SEGUENDO LE ISTRUZIONI SOTTOINDICATE:

Circuito caffè: premere e mantenere premuto il pulsante lavaggio caffè (26) per alcuni secondi.

Acqua calda: erogare ripetutamente acqua calda (azionando il relativo comando) sino a prelevare almeno 2 litri di acqua.

Vapore: erogare vapore dalle lance per circa un minuto, usando i relativi comandi.

N.B.: per eseguire l'erogazione di acqua, acqua calda e vapore vedi le istruzioni riportate nei capitoli **EROGAZIONE...**

F CHECK-UP FONCTIONNEMENT

Vérifier les conditions pour un bon fonctionnement:

absence de pertes des raccords ou des tuyaux; tenue valve anti-remous; pression en chaudière et de fonctionnement répondant aux valeurs normales; fonctionnement correct du niveau automatique.



ATTENTION: UNE FOIS TERMINÉE L'INSTALLATION ET AVANT DE COMMENCER À UTILISER LA MACHINE, EFFECTUER UN LAVAGE DES COMPOSANTS INTERNES EN SUIVANT LES INDICATIONS REPORTÉES CI-APRÈS.

Circuit café: appuyer et garder la touche lavage café (26) enfoncée pendant quelques secondes.

Eau chaude: débiter de façon répétée de l'eau chaude (en enclenchant la commande correspondante) jusqu'à ce que vous ayez prélevé au moins 2 litres d'eau.

Vapeur: faire sortir la vapeur des tuyaux pendant environ une minute, en utilisant ses propres touches de commande.

N.B.: pour l'émission de l'eau froide ou chaude ou de la vapeur, voir les instructions reportées sur le article **DISTRIBUTION ...**

E CHECK-UP FUNCIONAMIENTO

Verificar las condiciones para un buen funcionamiento:

no deben verificarse pérdidas en las conexiones o en las tuberías; hermeticidad de la válvula contra el rechupe (anterechupe); presión en caldera y del ejercicio correspondiente a los valores normales; funcionamiento correcto del auto-nivel.



ATENCIÓN: UNA VEZ TERMINADA LA INSTALACION, ANTES DE COMENZAR EL TRABAJO EFECTUAR UN LAVADO DE LOS COMPONENTES INTERNOS SIGUIENDO LAS INSTRUCCIONES MENCIONADAS A CONTINUACION.

Circuito café: pulsar y mantener pulsado el botón lavado café (26) durante unos segundos.

Agua caliente: abrir el agua caliente de forma continua (accionando el mando respectivo) hasta sacar al menos 2 litros de agua.

Vapor: erogar vapor de las lanzas durante aproximadamente un minuto, usando los mandos correspondientes.

NOTA: para realizar la erogación de agua, agua caliente y vapor, véanse las instrucciones expuestas en los capítulos **EROGACIÓN ...**

GB CHECK-UP OPERATIONS

For correct operation, check these conditions:

absence of leaks from the connection or from the tubes; antisuction valve seal; boiler pressure and operating pressure in conformity with normal values; correct functioning of the autolevel.



ATTENTION: AFTER INSTALLING THE MACHINE AND BEFORE STARTING TO OPERATE IT, CLEAN ALL THE INTERNAL COMPONENTS AS DESCRIBED BELOW:

Coffee circuit: keep the coffee circuit wash key (26) pressed for a few seconds.

Hot water: dispense hot water repeatedly (using the relative command) until at least 2 liters of water have been dispensed.

Steam: allow the steam to flow through the nozzles for approximately one minute, using the appropriate commands.

NOTE: See chapter **DISPENSING...** for dispensing water, hot water and steam.

D RUNDUM-ÜBERPRÜFUNG DER FUNKTIONSTÜCHTIGKEIT

Überprüfen Sie, ob die Bedingungen für eine einwandfreie Funktionstüchtigkeit gegeben sind:

Keine Austritte bei den Anschlüssen und Leitungen vorhanden; dichtigkeit des Ruecksaugschutzventils; kessel und Betriebsdruckwert entsprechen den Normalwerten; einwandfreie Funktion des Wasserniveaureglers.



ACHTUNG: IST DIE AUFSTELLUNG ERFOLGT MÜSSEN DIE INNEREN BESTANDTEILE GESPÜLT WERDEN, BEVOR DIE MASCHINE IN BETRIEB GESETZT WIRD.

MAN MUß DABEI FOLGENDERMAßEN VORGEHEN:

Kaffeekreislauf: drücken Sie einige Sekunden lang die Taste zur Spülung des Kaffeekreislaufes (26).

Heißwasser: wiederholt (über den entsprechenden Steuerbefehl) Heißwasser austreten lassen, bis wenigstens 2 Liter abgegeben wurden.

Wasserdampf: führen Sie den Zyklus zur Wasserdampfabgabe etwa eine Minute lang durch, indem Sie wiederholt die entsprechenden Tasten drücken.

Zu beachten: Halten Sie sich zur Abgabe von Wasser, Heißwasser und Wasserdampf an die im Abschnitt **ABGABE** beschriebenen Vorgänge.

P CHECK-UP FUNCIONAMENTO

Verificar as condições necessária para se obter um bom funcionamento:

ausência de perdas; vedação da válvula "anti-chupagem"; pressão da caldeira e de funcionamento correspondentes aos valores normais; perfeito funcionamento do auto-nível.



ATENÇÃO: UMA VEZ TERMINADA A INSTALAÇÃO DA MÁQUINA, ANTES DE INICIAR O TRABALHO PROCEDER À LAVAGEM DO INTERIOR SEGUINDO AS INSTRUÇÕES A SEGUIR INDICADAS.

Circuito do café: carregar e manter carregado o botão de lavagem do café (26) por alguns segundos.

Água quente: distribuir mais vezes água quente (accionando o respectivo comando) até levantar pelo menos 2 litros de água.

Vapor: mandar sair vapor dos esguichos por cerca de um minuto, utilizando os comandos específicos.

N.B.: para proceder à erogação da água, água quente e vapor consultar as instruções a que se referem os capítulos **EROGAÇÃO**

Messa fuori servizio definitiva - Dismantling the machine - Mise hors service definitive

I L'apparecchiatura elettrica non può essere smaltita come un rifiuto urbano, ma è necessario rispettare la raccolta separata introdotta dalla disciplina speciale per lo smaltimento dei rifiuti derivanti da apparecchiature elettriche (dlg n 151 del 25/7/05. Appena sarà disponibile sulla G.U). Questi rifiuti sono raccolti a cura del consorzio Ecocaffé sito in Milano, via Scarsellini, 13
Tel. 0245416201, 0245418562;
Fax 0245416240;
e-mail marchini.roberto@tin.it,
istituito per smaltire la macchina acquistata, una volta che sia giunta alla fine dell'utilizzo.

Le apparecchiature elettriche del GRUPPO CIMBALI sono contrassegnate da un simbolo recante un contenitore di spazzatura su ruote barrato. Il simbolo indica che l'apparecchiatura è stata immessa sul mercato dopo il 13 agosto 2005 e che deve essere oggetto di raccolta separata.

GB Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment.

GRUPPO CIMBALI electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly. Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment. Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.

F L'appareillage électrique ne peut pas être jeté comme un déchet urbain. En effet, il faut respecter le ramassage séparé introduit par la discipline visant à l'élimination des ordures dérivant d'appareillages électriques.

Les appareillages électriques du GRUPPO CIMBALI sont caractérisés par un symbole portant une benne à ordures sur roues barrée. Le symbole indique que l'appareillage a été mis sur le marché après le 13 août 2005 et qu'il doit faire l'objet de ramassage séparé.

L'écoulement inadéquat ou abusif des appareillages ou encore une utilisation impropre de ces derniers, si l'on considère les substances et matériaux contenus dans ces appareillages, peut provoquer des dommages aux personnes ou à l'environnement. L'écoulement des déchets électriques qui ne respectent pas les normes en vigueur comporte l'application de sanctions administratives et pénales.

Lo smaltimento inadeguato o abusivo delle apparecchiature, oppure un uso improprio delle stesse, in considerazione delle sostanze e dei materiali contenuti può causare danni alle persone e all'ambiente. Lo smaltimento dei rifiuti elettrici che non rispetti le norme vigenti comporta l'applicazione di sanzioni amministrative e penali.



MESSA FUORI SERVIZIO DEFINITIVA

Per la salvaguardia dell'ambiente procedere secondo la normativa locale vigente.

Quando l'apparecchio non è più utilizzabile né riparabile, procedere allo smontaggio delle parti per lo smaltimento differenziato dei componenti.



DISMANTLING THE MACHINE

To protect the environment, please proceed in compliance with the local laws in force.

When the machine can no longer be used or repaired, dismantle the parts for recycling and disposal.



MISE HORS SERVICE DEFINITIVE

Pour la sauvegarde de l'environnement, procéder selon la normative locale en vigueur.

Lorsque l'appareil n'est plus utilisé ni réparable, procéder au montage des parties pour le tri différencié des composants.

Endgültige Ausserbetriebstellung - Interrupción definitiva del servicio Colocação fora de serviço definitiva

D Elektrische Geräte dürfen nicht in den normalen Haushaltsmüll gegeben sondern müssen entsprechend der Bestimmungen zur Abfalltrennung als Industrieabfall gesondert entsorgt werden.

Die elektrischen Geräte der GRUPPO CIMBALI sind mit einem besonderen Kennzeichen (durchkreuzter Müllbehälter) versehen. Dieses Kennzeichen zeigt an, daß das Gerät nach dem 13. August 2005 in den Handel gebracht wurde und im Rahmen der Abfalltrennung als Industrieabfall gesondert entsorgt werden muß.

Eine unangemessene oder nicht den gesetzlichen Vorschriften entsprechende Entsorgung von elektrischen Geräten sowie ein unsachgemäßer Einsatz kann aufgrund der Präsenz von gesundheitsschädlichen Substanzen u/o Materialien zu schweren Gesundheitsschäden und / oder zu einer schwerwiegenden Umweltbelastung führen. Jede nicht den einschlägigen Vorschriften entsprechende Entsorgung

E El aparato eléctrico no se debe eliminar como residuo urbano, si no que es necesario respetar la recolección separada de residuos introducida por la Directiva especial para la eliminación de residuos derivados de equipos eléctricos

Los aparatos eléctricos del GRUPPO CIMBALI están marcados por un símbolo que representa un contenedor de basura sobre ruedas cruzado por una barra. El símbolo indica que el aparato fue introducido en el mercado después del 13 de agosto de 2005 y que debe ser objeto de recogida selectiva de residuos.

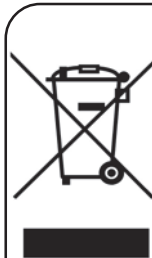
La eliminación inadecuada o abusiva de los aparatos, o bien el uso impropio de los mismos, en razón de las sustancias y materiales que contienen, puede ser nociva para las personas y el medio ambiente. La eliminación de residuos eléctricos que no respete las normas vigentes conlleva la aplicación de sanciones administrativas y penales.

P O equipamento eléctrico não pode ser eliminado como lixo urbano, sendo necessário respeitar a recolha separada introduzida pelo regulamento especial para a eliminação do lixo decorrente de equipamentos eléctricos.

Os equipamentos eléctricos do GRUPPO CIMBALI são marcados por um símbolo representando um contentor do lixo sobre rodas barrado. O símbolo indica que o aparelho foi introduzido no mercado depois de 13 de Agosto de 2005 e terá que ser objecto de recolha separada.

A eliminação inadequada ou abusiva dos equipamentos, ou um uso impróprio dos mesmos, em consideração das substâncias e dos materiais contidos pode causar prejuízo às pessoas e ao ambiente. A eliminação do lixo eléctrico que não respeite as normas em vigor implica a aplicação de sanções administrativas e penais.

von elektrischen Materialien beinhaltet die Verhängung von Geldbußen u/o strafrechtlichen Maßnahmen.



ENDGÜLTIGE AUSSERBETRIEBSETZUNG

Hinsichtlich des Umweltschutzes gelten die am Aufstellungsort der Maschine gültigen Vorschriften.

Wenn die Maschine nicht mehr benutzt und / oder repariert werden kann, müssen die verschiedenen Maschinenkomponenten ihrer jeweiligen Beschaffenheit getrennt und entsprechend entsorgt werden.



INTERRUPCIÓN DEFINITIVA DEL SERVICIO

Para la salvaguardia del ambiente hay que actuar en conformidad a la normativa local vigente.

Cuando el aparato no se pueda volver a utilizar ni reparar, realizar el desmontaje de las partes para efectuar una eliminación diferenciada de los componentes.



COLOCAÇÃO FORA DE SERVIÇO DEFINITIVA

Para a protecção do ambiente proceder de acordo com o regulamento local em vigor.

Quando o aparelho já não poder ser utilizado nem reparado, proceder à desmontagem das peças para a eliminação diferenciada dos componentes.

USE

TABLE OF CONTENTS

Page

1.	Description of the control panel - Keyboard	48
2.	Daily powering	49
3.	Dispensing of beverages - coffee	49
3.1	Special functions	50
3.2	Dose adjustment	50
3.3	Dispensing of beverages - cappuccino / milk	51
3.4	Dispensing of beverages - chocolate	52
3.5	Cup tray	52
3.6	Dispensing of beverages - Hot water / steam Autosteam	53 53
4.	Cleaning operations	54
5.	Caution	57
6.	Check Control Messages	58
7.	Anomalies	59

Certification for materials in contact with food used in FAEMA products

We, **GRUPPO CIMBALI S.P.A.** hereby certify that the cleaning materials (used as specified in the manual) and the materials used in our products in contact with food, are suitable for foodstuff or substances for personal use, in compliance with law CE n° 1935/2004.

CE Declaration of conformity

According to the EC Directives

We, **GRUPPO CIMBALI S.P.A.** hereby declare that the design and construction of the machines designated below, are conform to the relevant safety and health requirements of the EC Directive.

This declaration shall not apply to machines modified without constructor approval.

Machine type: refer to machine data

Machine number: refer to machine data

Relevant EC Directives: **98/37/CE**
73/23/CEE, 93/68/CEE
89/336/CEE
97/23/CE

EC Machinery Directive
EC Low Voltage Directive
EC Electromagnetic Compatibility Directive
Pressure Equipment Directive (PED)

Applied harmonized Standards: EN 292-1, EN 292-2, EN 55014,
EN 60335-1, EN 60335-2-75, EN 61000-3

Description pressure equipment:

	P _{max}	T _{max}	Fluid	Capacity (L)				
				X2				
Service boiler	2 bar	133° C	water/steam	3				
Heat exchanger	12 bar	170° C	water	0,14				

Source of applied standards: Via A. Manzoni 17, Binasco (Mi), Italy

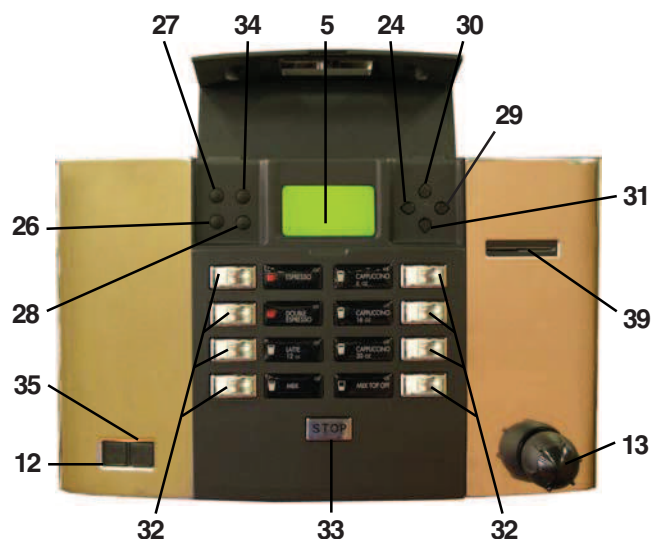
Date: 01.02.2006

Signature:


Amministratore Delegato

1. Description of the control panel - Keyboard

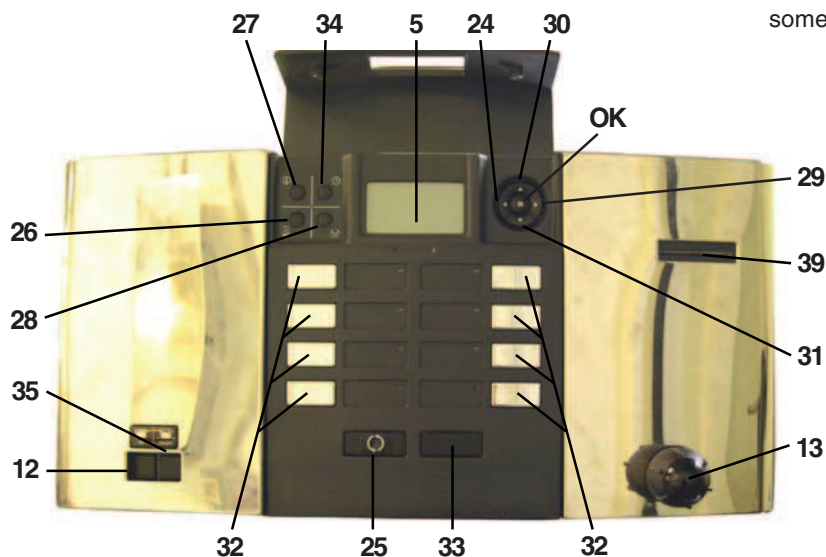
X2 GRANDITALIA



DESCRIPTION OF THE COMPONENTS

- 5 Graphical display
- 12 Hot water button
- 13 Steam dispensing knob (Autosteam selector *)
- 24 "RES" key (to quit programming mode/confirm data)
- 25 Special key
- 26 Coffee circuit flushing key / short washing
- 27 "i" key (displays the number of cycles)
- 28 Milk circuit wash key - automatic wash
- 29 "PRG" key (to access programming mode/menu)
- 30 "+" key (to modify parameters/clock)
- 31 "-" key (to modify parameters/clock)
- 32 Beverage selector key
- 33 "STOP" button (stops products from being dispensed)
- 34 "CUSTOMER PARAMETERS" key
- 35 Hot water "STOP-CONTINUOUS" key
- 39 Card services slit (technical programming)
- OK Input data confirmation key

X2 GRANDITALIA CK



The components - * - are applied only in some product configurations

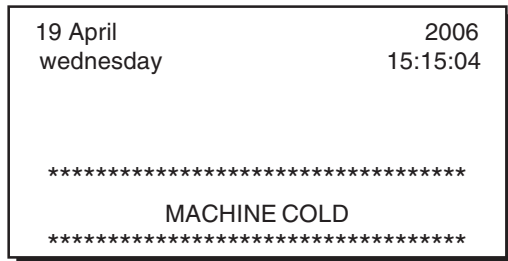
2. Daily powering



“Before setting the machine at work, make sure that the main electric power switch is on and that the mains water cock has been turned on”.

MANUAL POWERING

Set in action the main switch (23) to turn on the machine. The following message will appear on the display (5):

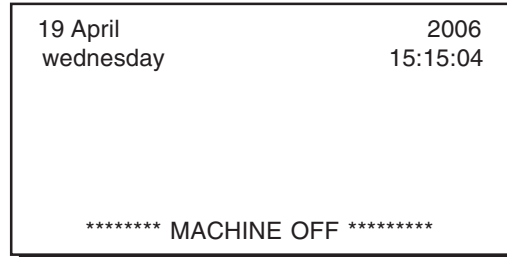


The message "MACHINE COLD" is alternated to other eventual messages of warning (ex. "NO COFFEE SX", "NO COFFEE DX", etc).



AUTOMATIC SWITCH OFF (see service time menu)

The machine executes a short washing cycle and then it switches off automatically to the programmed timetable. During the phase of switch off, on the display it comes visualized the below message.



N.B. When the machine is working in the automatic on/off function do not use the general switch (23) to switch off the machine. If this happens, the machine will **not** be able to switch on again automatically.

AUTOMATIC SWITCH ON

The machine switches on automatically at the programmed timed. The messages displayed and the operations performed by the machine are the same as those described in the paragraph "**MANUAL POWERING**". A short washing cycle is also performed automatically.

FORCED SWITCH ON

Press the STOP (33) key for a few seconds to force the machine on again.

N.B. Forcing the machine on does not change the programmed on/off times.

N.B. At this point the machine will remain on until the next switch off time is reached.

To immediately return the machine to "off" as originally programmed, switch it off and on again using the general on-off switch (23).

3. Dispensing of beverages - Coffee

GENERAL INFORMATION

Place the cup (or cups) under dispenser (1) of the required group.

Adjust the height of the dispenser (1) if necessary.

Press the coffee dispensing key relative to the selected dose. The led of the selected key lights up and dispensing commences.

Dispensing stops automatically.

Delivery of powdered coffee for machines without automatic dosers

After having positioned the cup under the spout, open the decaffeinated coffee panel (18) and measure out a dose of powdered coffee into the tube and close the powdered coffee panel (18). The leds relative to the keys programmed for one cup located on the display panel (3) will turn on. Also, keys in second selection and special key (25) will blink alternatively if programmed (see paragraph "*Special function*" on the following pages).

Press one of the keys associated to the ignited leds that corresponds to the desired dose.

Delivery terminates automatically.

Coffee STOP function

Use STOP (33) key to stop coffee dispensing before the programmed dose has been reached.

NOTE: use of the STOP (33) button will not modify the programmed parameters.

SECTION REPETITION Function

The repeat selections function can be programmed in the following way. Press any one of the selection keys and after about 3 seconds press the same key again for the number of dispensed drinks required.

The number of dispensed drinks programmed is indicated on the top left of the display. Press the STOP (33) key and keep pressed for about 3 sec. to reset.

NOTE: These functions are deactivated when error messages and/or codes are displayed.

3.1 Special functions (where contemplated)

The key (25) or the dedicated key on the selection panel with the special function described here below can only be activated by an installation technician.

The key can be personalized with one of the following functions:

- Selection (according to the function - *Shift* -, dispensing of a second drink associated to a dispensing key).
- Deactivated (deactivates key).
- Stop

SECOND SELECTION FUNCTION

Permits a second type of beverage, associated with the dispensing key, to be dispensed.

This function can be obtained only after programming the special key (25/Shift), with the second selection function in the *Configuration Menu* of the machine.

At this point, when the special key is pressed (25/Shift) and one of the dispensing keys is pressed corresponding to the desired beverage and dosage, the second beverage programmed for the selected dispensing key will be dispensed.

Note: to cancel the second selection operation press the key again (25/Shift).

Barsystem - Program: when the **Shift** key is activated, there will be 7 normal selections and 7 second selections available, for a total of 14 possible recipes.

When it is activated, the **Shift** key is always on the lower right hand section of the keypad, as shown in figure.

Granditalia



Shift

Granditalia CK



25

3.2 Dose adjustment

Dose adjustment: coffee versions

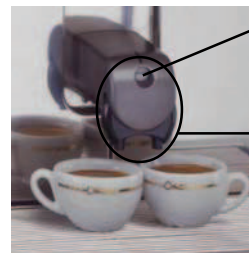
The dose in the cup can be adjusted, if necessary, by turning the screws (E).

Dose adjustment: cappuccino versions

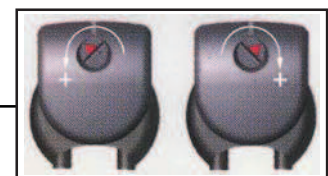
In tall versions, adjustments are made as follows: After removing the lid (41) and the cappuccino unit (93), loosen the screw (F), adjust the coffee spout casing (90), then tighten the screw (F).

In particular:

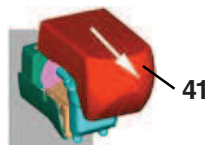
- Turn the screw (E) or the coffee spout casing (90) counterclockwise to increase the amount in the left cup.
- Turn the screw (E) or the coffee spout casing (90) clockwise to increase the amount in the right cup.



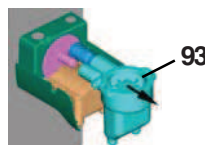
E



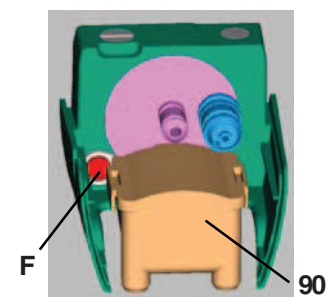
coffee versions



41



93



F

90

cappuccino versions

3.3 Dispensing of beverages - Cappuccino / milk (Cappuccino-Maker version)

GENERAL INDICATIONS

Milk is a delicate biological product and can easily deteriorate. Heat modifies its structure. Milk must be kept at a storage temperature **no higher than 5°C (41°F)** from the moment the container is opened and throughout its entire period of use. Our storage appliances are suitable for this purpose.

NOTE: at the end of the work day (or not more than 24 hours from the time the container is opened), any remaining milk must be discarded.

Preliminary operations

Insert the tube (40) into the milk container.

Place the cup (or cups) under the dispenser (1).

If necessary, adjust the dispenser height.

Cappuccino dispenser

Press the cappuccino dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically.

Dispensing can also be interrupted by pressing the STOP key (33).

If the milk and coffee are poured into the cup simultaneously, the STOP key (33) needs to be pressed once only to stop dispensing.

If the milk and coffee are not poured into the cup simultaneously, when the STOP key (33) is pressed the liquid currently being dispensed will stop. When the STOP key (33) is pressed a second time the next dispensing phase will be stopped.

Delivery of cappuccino with powdered coffee for machines without automatic doser

Open the decaffeinated coffee panel (18) and measure out a dose of powdered coffee into the tube and close the powdered coffee panel (18). The leds relative to the keys programmed for one cup located on the display panel (3) will turn on. Also, keys in second selection and special key will blink alternatively if programmed.

Press one of the keys associated to the ignited leds that corresponds to the desired dose.

Delivery terminates automatically.

Milk dispenser

Press the milk dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically. Dispensing may be interrupted by pressing the STOP key (33).

OPTIONS

The options indicated in section “3. Coffee dispensing” are available.

The technician who installs the machine can also be asked to personalize the cappuccino buttons in the following ways:

- milk dispensing before the coffee or vice versa (only when cappuccino is dispensed);

Proceed as explained in section “CUSTOMER PROGRAMMING” to obtain hot or tepid milk.



3.4 Dispensing of beverages - Chocolate (where contemplated)

Preliminary operations

Place the cup (or cups) under dispenser (1) of the required group.

Chocolate dispenser

Press the chocolate dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically. Dispensing can also be interrupted by pressing the STOP key (33).

Mixed Chocolate dispenser

Combined dispensing that can include coffee, milk and hot chocolate.

Selection customization, with the sequence and duration of the dispensing cycles for each beverage, is done by the installer.

Insert the tube (40) into the milk container.

Press the mixed chocolate dispensing button corresponding to the required dose. The led in the selected button will come on and dispensing will begin. Dispensing will stop automatically.

Dispensing can also be interrupted by pressing the STOP key (33).



3.5 Cup tray



CAUTION: do not put any cloth on the cup-tray.

The machines have a cup tray (9) which can be used to store the cups.

Only place cups and glasses used with the coffee machine on the cup tray (9). **No other objects must be placed on the tray (9).**

Thoroughly drain the cups before placing them on the tray (9).



3.6 Dispensing of beverages - Hot water / steam

HOT WATER: GENERAL INSTRUCTIONS

Place the appropriate container under the hot water dispenser (14)

Dispensing with automatic dosing

Press one of the hot water dispensing keys (12) corresponding to the desired dose.

The programmed dose of hot water will pour from the dispenser (14) and will stop automatically.

N.B. Dispensing may be stopped by pressing the HOT WATER STOP key (35).

Pressing the HOT WATER STOP key (35) does not change the parameters set during the programming phase.

STEAM: GENERAL INSTRUCTIONS

Fully immerse the steam dispenser tube (15) into the vessel containing the beverage that needs to be heated.

Dispensing through the tap (13)

Turn the steam tap knob.

Wait until the beverage has reached the required temperature.

Stop the steam dispenser by turning the knob of the steam tap in the opposite direction.

Note: At the conclusion of each steam dispensing phase, clean the inside of the steam nozzle as follows:

Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

Dispensing with the Autosteam selector (13) (when provided)
Machines equipped with the AUTOSTEAM (STOP STEAM) dispensing system have the "stop steam dispensing when set temperature is reached" function, and can rapidly heat and froth milk.

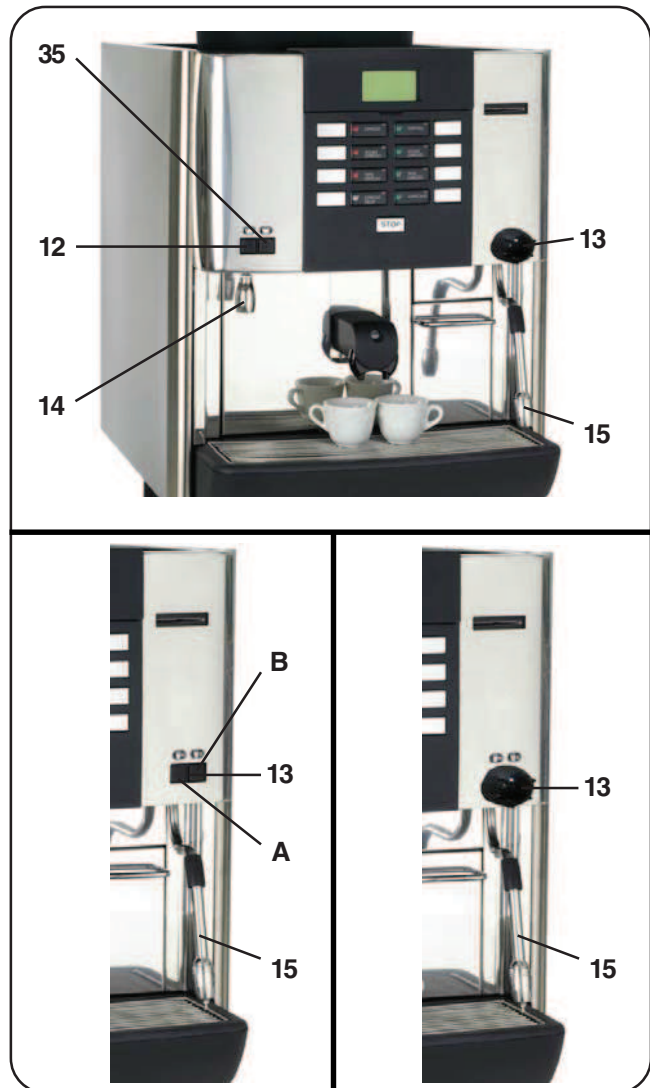
Select the type of milk you desire:

- using the buttons **A** (frothed) or **B** (hot);
- using the knob, clockwise (hot) or counter-clockwise (frothed).

When the set temperature is reached, steam dispensing can be stopped:

- automatically;
- manually, pressing buttons **A** or **B** again, or turning the knob in any direction.

For more information on the function, please consult the engineer's manual.





4. Cleaning operations



For correct application of the HACCP system, please follow the instructions in this paragraph.

MILK CIRCUIT AND COFFEE CIRCUIT CLEANING CYCLES

The purpose of the flushing cycle is to remove all traces of grease and scaling deposited when the milk is conveyed and emulsified and when the coffee is dispensed.

Failure to flush out the circuit will allow these deposits to solidify. This will impair the qualitative performance of the cappuccino maker (1) and of the coffee circuit.

NOTE: the following operations must be carried out when the machine is on and pressurized.

ATTENTION, RISK OF SCALDING: hot water, steam and milk residues will spill out when the spouts of the cappuccino maker/dispenser spout (1) are flushed. Keep the hands and all other parts of the body well away until the cleaning cycle has terminated.

MILK CIRCUIT AND COFFEE CIRCUIT WASHING CYCLES

The milk circuit and the coffee circuit can undergo several types of washing cycles:

Daily wash cycle at set hour

Function - The message "EXECUTE WASHING MILK CIRCUIT" in alternation "EXECUTE WASHING GROUP" appears on the display at the set hour (consult the "Customer programming - Service time menu" paragraph).

Activation - *milk circuit*: through key (28) on the selection keypad. The message "MILK WASHING" appears on the display; at the end of this phase, the message "EXECUTE RINSING" appears on the display and is carried out by pressing the key (28) again.

Coffee circuit: with the modalities described in "AUTOMATIC WASH WITH DETERGENT TABLET". The message "GROUP WASHING" appears on the display.

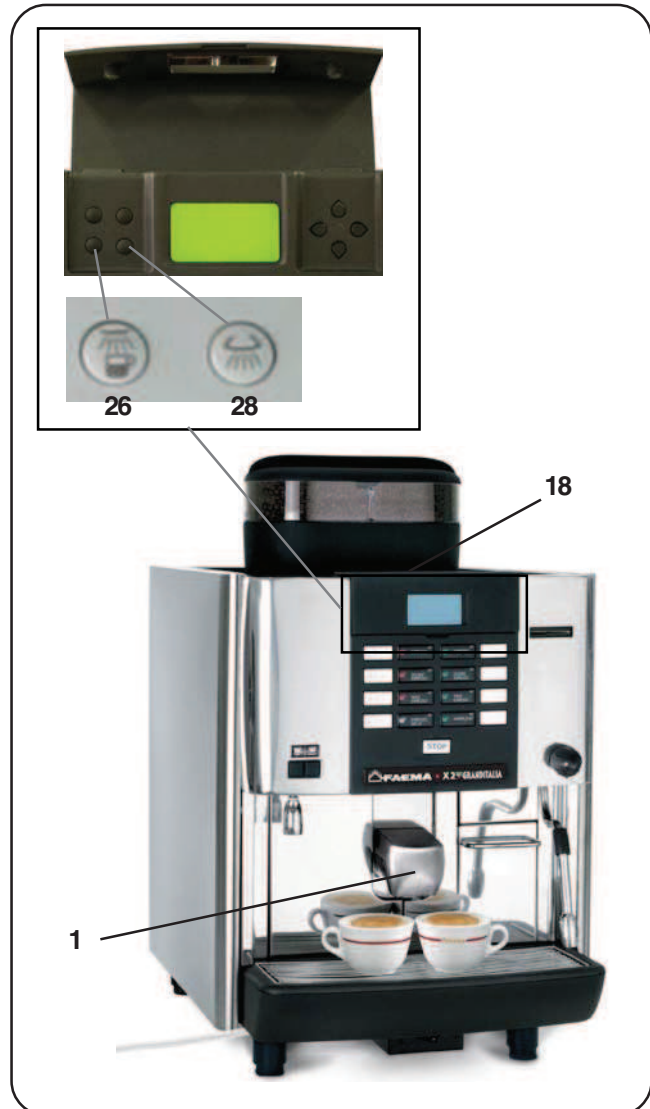
Selection block - *milk circuit*: 60' function from the hour set if wash cycle has not taken place, with the "Block milk circuit" function set (YES).

Coffee circuit: 60' (30' if short washing) from the hour set if wash cycle has not taken place, with the "Block coffee circuit" function set (YES).

Wash type - *milk circuit*: with water and steam, and with an external detergent in the place of the milk.

* *Coffee circuit*: with detergent tablet inserted in the decaffeinated coffee panel (18)

For "CAPPUCCINO MAKER" cleaning instructions and methods, please consult the specific leaflet.



*AUTOMATIC WASH WITH DETERGENT TABLET

To be performed at the end of the working day or when requested by the machine.

The machine will issue a message on the display "Perform wash cycle" together with an acoustic signal.

This will be repeated until the operation is performed.

To perform the wash cycle, follow this procedure:

- 1) Open the decaffeinated coffee panel (18) and insert a tablet.
- 2) Close the panel (18).
- 3) Keep the coffee circuit wash key (26) pressed until the message "Group washing" is displayed.
- 4) Wait until the machine finishes the automatic wash cycle (approximately 8 minutes).

N.B. Once the wash cycle is underway, it CANNOT be stopped, even if the machine is switched off.

If there is a power failure, when power is returned the message "Press WASH" will be displayed. To continue, press key (26) to complete the cleaning cycle.

Programmed wash cycles that are not effected will be memorized by the machine.



4. Cleaning operations

Automatic wash (if programmed)

only for machines with cappuccino maker

Function - after each milk cycle has terminated, the timer count-down starts (from 10 to 99 minutes, OFF disabled function). At the end, "AUTOMATIC WASHING" appears on the display, with the time remaining before the wash cycle begins.

Activation - activation is automatic at the end of the remaining 30" seconds. During this stand-by time:
if the coffee dispensing key is pressed, the timer count-down will start again from 30" seconds before the end of the dispensing cycle;
if the milk/cappuccino dispensing key is pressed, the timer count-down will start from the set up time (10'÷99').
If the (28) key is pressed, the automatic wash cycle will be performed immediately.

Selection block - always inactive. The wash cycle is performed even if the user does not intervene.

Wash type - with water, completely automatic.

For more details, please consult the technical manual at the "Configuration menu - wash options" paragraph.

Chocolate circuit washing cycle

only for machines with chocolate module

Function - after each chocolate cycle has terminated, the timer count-down starts (from 10 to 20 minutes, OFF disabled function). At the end, a wash cycle demand appears on the display.

Activation - when the buttons (26) and (28) are pressed at the same time (for at least 1 second), the chocolate circuit washing is performed.

Selection block - if the wash cycle does not take place within 60' from the moment that the message appears, with the "Block chocolate" function set (YES), the machine is blocked and all selections for chocolate are inhibited.

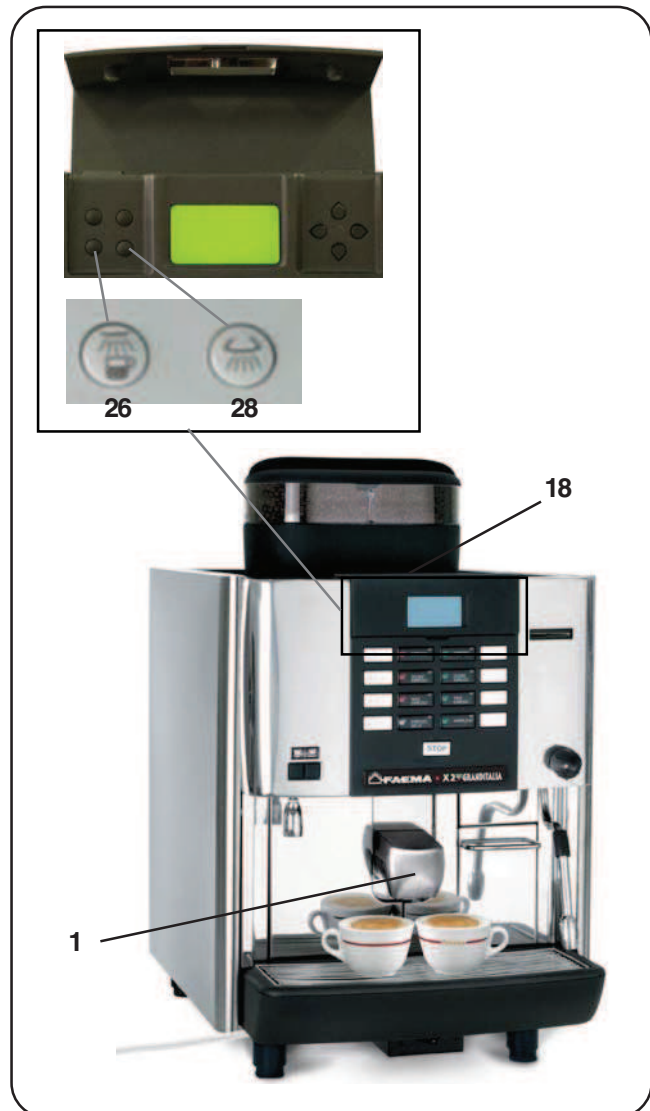
Wash type - with water, completely automatic.

For more details, please consult the chocolate module technical manual at the "Configuration menu - wash options" paragraph.

When the machine is blocked, and the following message appears on the display:

```
*****
MACHINE LOCKED
WASH
*****XXXXXX*****
```

When the key corresponding to the wash requested in the message (key 26 or key 28), the wash cycle is activated and the machine is unblocked.



Note: If no wash cycle messages appear and the machine is used frequently, the wash cycle can be performed at any time:

- milk circuit washing cycle: pressing the (28) key

- short washing cycle: pressing the (26) key

- chocolate circuit washing cycle: pressing the (26) and (28) keys at the same time (for at least 1 second)

- coffee circuit washing cycle: with the modalities described in "AUTOMATIC WASH WITH DETERGENT TABLET"



4. Cleaning operations

STEAM TUBE (15) AND HOT WATER DISPENSER (14)

Wash with hot water and a clean cloth or sponge, removing all organic matter.

Thoroughly rinse.

Clean up the inner part of the steam dispenser operating in the following way:

direct the tube towards the cup tray, and paying particular attention, allow the steam to flow at least once.

CUP TRAY (16)

At the end of the working day, pour a jug of hot water into the tray (16) and remove any deposits from the drain. Remove and wash under running water.

Do not use abrasive products, do not place in the dishwasher.

EXTERNAL PARTS

Clean with a soft cloth and products that DO NOT CONTAIN ammonia or abrasives. Eliminate all organic residues from the work area.

NOTE: do not spray cleaning liquids into the slots in the panels.

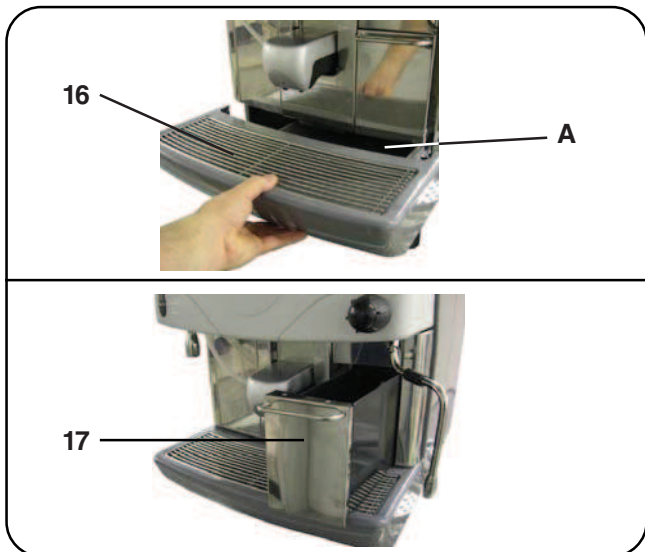
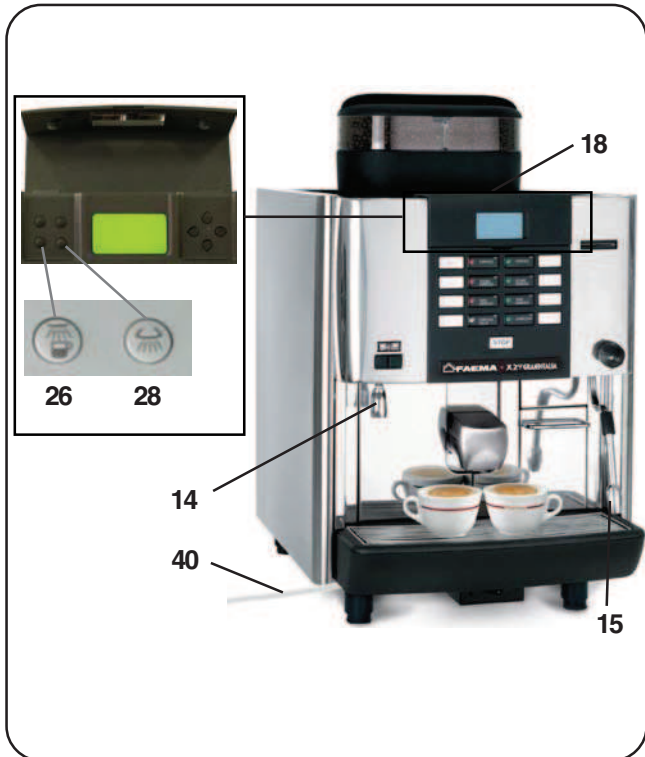
COFFEE GROUND TRAY

Remove the coffee ground tray (17).

Empty it out and wash it under running water.

Thoroughly clean the zone where the tray (17) is housed using a damp cloth. Remove any coffee grounds.

Fit the coffee ground tray back.



CAUTION

When the machine has not been used for more than 8 hours, and in any case once a day, the internal components must be washed before use, in accordance to the following instructions:

Coffee circuit

Keep the coffee circuit wash key (26) pressed for a few seconds.

Hot water

Dispense hot water repeatedly (using the relative command) until at least 2 liter of water have been dispensed from the machine.

Steam

Allow the steam to flow through the nozzles for approximately one minute, using the appropriate commands.

Milk circuit: Remove the tube (40) from the milk container and press the milk wash key (28).

N.B. Follow the instructions contained in this manual to perform the various operations.

5. Caution



Danger of burns

The areas marked with this sign become hot. **Great care should be taken when in the vicinity of these areas.**



WARNING: Hot surface
ACHTUNG: Heisse Oberfläche
ATTENTION: Surface chaude
ATTENZIONE: Superficie calda

GENERAL

The manufacturer disclaims all liability for damages to items or persons due to improper use or due to the coffee machine being used for reasons other than its intended use.

Never work the coffee machine with wet hands or naked feet.

Cup-warming plate

Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warming plate.

Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.

No other objects shall be placed on the cup-warming plate.



MACHINE CLOSE-DOWN

When the machine remains unattended for a long period of time (at night, during the weekly closing day or during holidays) the following operations shall be performed:

- Remove the plug or switch off the main switch.
- Close the water tap.

Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions or damage to persons or items.



The following measures are indispensable for ensuring operational and functional safety:

- Comply with all the manufacturer's instructions.
- Ensure that specialized technicians periodically verify that the protection devices are intact and that all the safety devices function correctly (the first inspection should be made within 3 years and subsequently once yearly).

Water softener regeneration

The machine must be installed with an ionic resin water softener.

The water softener may be of different types, with different resin capacity and autonomy.

If the message "Perform resin regeneration" is displayed, place a quantity of coarse kitchen salt or salt pastilles in the water softener.

After having performed the resin regeneration, press key (24) **RES** and keep pressed for approximately 8 seconds until the message on the display is eliminated.

If regeneration is not performed at the set times, calcareous deposits are formed which progressively diminish the machine's performance until the functions are blocked.

See the instructions provided with the appliances for periods of time between one regeneration and another and for the description of the regeneration method.

Regeneration at the set times keeps the machine in ideal working conditions.

Danger of Burns

Do not place the hands or other parts of the body close to the coffee distribution points, or near to the steam and hot water nozzles.

Ensure that the machine is not handled by children or persons who have not been instructed in its correct use.

MAINTENANCE AND REPAIR

If the machine does not function correctly, switch it off, turn off the main switch and call the service agent.

Only qualified and authorised servicing personnel should be called.

Use only original spare parts.

Maintenance activities performed by unqualified personnel may jeopardise the safety of the machine.

If the electric cable is damaged, switch off the machine and apply to the servicing department for a replacement.

6. Check Control Messages

The check-control messages are divided into two groups:

1. **Messages in explicit mode:** they position on the last line at the bottom of the Display (5). They are cancelled on each new cycle and then appear again if the cause that generated them returns
2. **Messages in code:** these appear in the top right-hand corner with the following syntax: **i: Exxx**
 where:
 - **E** indicates an error;
 - **xxx** represents the error code of the unit.

When there are several errors, their representation is timed, passing in succession on the display.
 For more details, please consult the technical manual at the "Configuration menu - Defect - Malfunctions".

Messages in explicit mode

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
Machine cold	1. This message will appear on the display every time the machine is turned on until the service boiler pressure falls below the pre-set working pressure. When the service boiler reaches the pre-set pressure, the message automatically disappears. 2. Whether the service boiler cannot reach the set working pressure because of a problem, this message will be integrated with the message in code identifying the component that caused that problem.	2. Consult the technical manual and refer to the specific error code which will be flashed on the display to solve the problem
No coffee (SX/DX)	The right, left or both hoppers are almost empty.	Fill in the hopper with coffee beans.
Grounds drawer full	This message means that the coffee ground drawer is full. 10 more coffee selections (or 5 double dose) may be made (coffee-based drinks) before the machine is blocked and the following message is then displayed.	Empty the drawer to reset the counter or wait until when the machine will display the message 'empty drawer'. Consult the technical manual to program the number of grounds to the attainment of which the message will be visualized.
Empty drawer	The machine counts in decreasing order the pre-set maximum grounds number. This message means that that value run out. The machine is blocked and no coffees can be delivered.	Remove the coffee grounds drawer. Empty the drawer and replace it in the correct position. Close the panel. During this operation the message 'Groun. Draw. Removed' will be displayed.
Grounds drawer removed	This message always appears when the back side of the drawer is not in contact with the micro-switch reed.	If this message appears when the drawer is inserted, check the drawer is correctly positioned so as to be in contact to the reed. Replace the micro-switch reed whether it malfunctions.
Boiler filling	This message is displayed when the machine is filling the boiler	This operation is performed automatically and requires no action by the user. This operation does not impede the hot water delivery.
Service needed	This message is displayed when the machine requires the periodic maintenance intervention. In order to eliminate temporary the message, keep pressed RES key for approximately 8 seconds. The message will reappears in the successive relighting of the machine with the main switch.	Contact the authorized technical department. The message will be displayed until the service will be carried out. (Refer to the Technician's Manual).
No milk	The message is displayed only if the machine is connected to a 'Fresh Milk' and indicates that there is no milk in the refrigerator tank.	Re-fill in the refrigerator tank.

Messages in explicit mode

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
Softener	This message is displayed when the softener resins need to be regenerated. (Follow the instructions on softener maintenance).	Once regeneration has been completed, keep the RESET key pressed for few seconds to cancel out the message.
Machine in stand-by	This message is displayed when the machine switch ON/OFF has been programmed. The message indicates that the machine is switch-off and is in stand-by status.	Refer to the Technician's Manual to see how to program the switch ON/OFF of the machine.
Messages about washings		Please consult this manual at the "Cleaning operations ".

7. Anomalies**Customer interventions**

Before calling the servicing department, verify whether the problem encountered with the machine is described herebelow in order to avoid unnecessary expenses:

ANOMALIES	CAUSE	REMEDY
The coffee machine does not function and the display (5) is off.	No electricity.	Check that the electricity is on. Check the position of the main switch (23).
Water leak in the cup-warmer tray (16)	Clogged basin hole.	Clean
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Coffee ground too fine.	Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Clogged drainage basin	Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.
The automatic level control devices remain in operation.	Same causes as above.	Same solution as above.

CUSTOMER PROGRAMMING

TABLE OF CONTENTS

Page

1.	Clock adjustment	62
2.	Meter display and reset	62
3.	How to access the programming mode	62
3.1	Key menu - Coffee selection	63
	Grindind variation	63
3.2	Key menu - Cappuccino selection	64
3.3	Key menu - Milk selection	64
3.4	Key menu - Chocolate selection	64
3.5	Key menu - Mixed chocolate selection	65
3.6	Key menu - Hot water selection	65
3.7	Key menu - Steam and air selection	65
4.	Service time menu	66
5.	Language selection	67

1. Clock adjustment

Use the "+" (30) and "-" (31) keys to adjust the clock.
 The time increases (or decreases) one minute each time the key is pressed.
 The time changing speed increases if one of the keys (30 or 31) is kept depressed. The date setting will change whenever the time setting indicates "00:00".

19 April 2006
 wednesday 15:15:04

2. Meter display and reset

Press key "I" (27) to display the meters.
 The following message will appear on the display (5):

*COUNTERS MENU		+
N° coffee	25	↑
N° milk	15	
N° water	10	
N° steam	5	
N° steam+air	9	
N° tot coffee	56	↓
N° cycles	95	-

To access the various menus, position the cursor on the line that interests you, using the "+" (30) or "-" (31) keys.

Press the **PRG** (29) key and then press the "+" (30) and "-" (31) keys to reset the number. The meter will be reset.

When the **"OK"** key is pressed, zeroing is confirmed. The total number of coffees, the total value for the Msx grinder, the total value for the Mdx grinder, the number of cycles and the hours of machine life cannot be zeroed.

At this point, depending on the machine model:

- press the **RES** (24) key to confirm and return to the previous menu;
- or
- press the **"OK"** key to confirm and the **RES** (24) key to return to the previous menu.

3. How to access the programming mode

N.B. ONLY if the item "Customer Progr." is set on "YES" and the item "Program. block" is set on "NO".
 To access programming press the **PRG** (29) key; the following message will appear on the display:

* CUSTOMER PROG.
 KEY MENU

Press the **RES** key (24) to quit the programming phase.

If the "Customer Progr." is set to "NO", the following message will appear on the display:

 CUSTOMER PROG.
 NOT ENABLED!

3.1 Key menu - Coffee selection

Press one of the coffee dispensing keys (32) (the relative led will remain on). The following message will appear on the display:

*KEY MENU	
Type	1 coffee
repetition	001
Water dose	110
MSX cof, dose	043
MDX cof, dose	000
Water Start	400

The following coffee selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);
- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1);

- **coffee dose...** (coffee dose grinde ...impulses, $0 \div 200$ with increments of 1);

- **water start** (volumetric dosage pulses, from 0 to 999, with increments of 1).

The dose for making a cup of coffee can be composed of grounds taken from both hoppers, which has the advantage of less time needed for grinding.

The dose setting for both grinders has a field range of ± 10 of the value set in the technical programming menu.

Example

technical programming

coffee dose MSx **045**

coffee dose MDx **020**

customer programming

coffee dose MSx **035÷055**

coffee dose MDx **010÷030**

Grindind variation

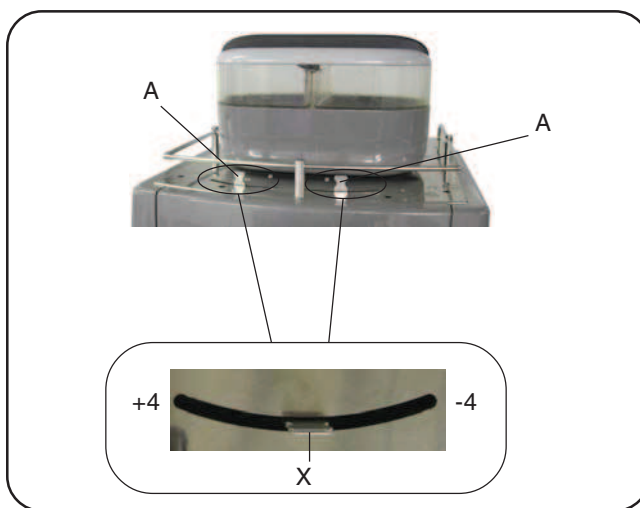
The machine is equipped with devices that permit grinding variations without having to dismantle the panels on the machine body.

To modify grinding parameters, adjust the devices behind the hoppers at the rear of the machine:

- raise mechanism **A**
- turn it clockwise if you want a finer grind, or turn it counter-clockwise if you want a coarser grind.
- once the adjustment has been made, lower mechanism **A**, making sure it is inserted in one of the special notches

Grinding adjustments can be performed separately and independently for the two grinders. The field range is ± 4 notches compared to the middle position **X**.

This operation corrects the parameters for ALL selections associated with the grinder that was modified.



3.2 Key menu - Cappuccino selection

Press one of the cappuccino dispensing keys (32) (the relative led will remain on). The following message will appear on the display:

* KEY MENU	
Type	1 cappuccino
repetition	001
Milk dose	04.0
Emulsion	03.0
Cold milk dose	05.0
Water dose	110
MSX cof, dose	043

The following cappuccino selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);

- **milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);;
- **emulsion** ((foamed milk dispensing time, from 0 to 60, with increments of 0.1 seconds);
- **cold milk dose** (cold milk dose; from 0 to 20 with increments of 0.1 seconds);
- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1);
- **coffee dose...** (coffee dose grinde ...impulses, 0 ÷ 200 with increments of 1);

The dose for making a cup of coffee can be composed of grounds taken from both hoppers, which has the advantage of less time needed for grinding.

The dose setting for both grinders has a field range of ± 10 of the value set in the technical programming menu.

3.3 Key menu - Milk selection

Press one of the milk dispensing keys (32). The related LED remains on and does not blink. The display appears as follows:

* KEY MENU	
Type	milk
repetition	001
Milk dose	07.0
Emulsion	05.0
Cold milk dose	05.0

The following cappuccino selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);
- **milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);;
- **emulsion** ((foamed milk dispensing time, from 0 to 60, with increments of 0.1 seconds);
- **cold milk dose** (cold milk dose; from 0 to 20 with increments of 0.1 seconds).

3.4 Key menu - Chocolate selection (where contemplated)

Press one of the chocolate dispensing keys (32). The related LED remains on and does not blink. The display appears as follows:

* KEY MENU	
Type	1 chocolate
repetition	001
dispen. type	step
tot time disp.	12.0s
on time disp.	3.0s
off time disp.	1.0s
H2O delay	3.0s

The following chocolate selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);

- **dispen. type** (dispenser type, 2 setting options of the cacao powder dispensing:

continuous: continuous powder distribution for the time set in "tot time disp.",

step: step powder distribution, where "on time disp." indicates the powder distribution time and "off time disp." the off time);

- **tot time disp.** (total time dispenser, 0 ÷ 30 seconds with increments of 0.1; it represents the time of distribution of the dispenser, correspondent at the total time of activation in continuous modality);

- **on time disp.** (time of activation of the dispenser, 0 ÷ 5 seconds with increments of 0.1; only in *step* modality);

- **off time disp.** (off time of the dispenser, 0 ÷ 5 seconds with increments of 0.1; only in *step* modality);

- **H2O delay** (water time distribution after the time of distribution of the dispenser, 0 ÷ 5 seconds with increments of 0.1).

3.5 Key menu - Mixed chocolate selection (where contemplated)

Press one of the mixed chocolate dispensing keys (32). The related LED remains on and does not blink. The display appears as follows:

* KEY MENU		+
Type	1 chocolate	⬆
repetition	001	
dispen. type	step	
tot time disp.	12.0s	
on time disp.	3.0s	
off time disp.	1.0s	⬇
H2O delay	3.0s	-

The following mixed chocolate selection parameters can be modified:

- **repetition** (it represents the number of distributions of the selected drink, from 001 to 099);
- **dispen. type** (dispenser type, 2 setting options of the cacao powder dispensing:
continuous: continuous powder distribution for the time set in "tot time disp.";
step: step powder distribution, where "on time disp." indicates the powder distribution time and "off time disp." the off time);

- **tot time disp.** (total time dispenser, 0 ÷ 30 seconds with increments of 0.1; it represents the time of distribution of the dispenser, correspondent at the total time of activation in continuous modality);
- **on time disp.** (time of activation of the dispenser, 0 ÷ 5 seconds with increments of 0.1; only in *step* modality);
- **off time disp.** (off time of the dispenser, 0 ÷ 5 seconds with increments of 0.1; only in *step* modality);
- **H2O delay** (water time distribution after the time of distribution of the dispenser, 0 ÷ 5 seconds with increments of 0.1).
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Emulsion** (foamed milk dispensing time, from 0 to 60, with increments of 0.1 seconds);
- **cold milk dose** (cold milk dose; from 0 to 20 with increments of 0.1 seconds);
- **Water dose** (volumetric dosage pulses: 0 ÷ 999, with increments of 1)
- **Coffee dose MSx** (left grinder encoder pulses: 0 ÷ 200, with increments of 1)
- **Coffee dose MDx** (right grinder encoder pulses: 0 ÷ 200, with increments of 1)

3.6 Key menu - Hot water selection

Press the hot water dispensing key (12). The following message will appear on the display:

The following hot water selection parameters can be modified:

- **water dispensing time** (from 0 to 60, with increments of 0.1 seconds).

* KEY MENU		+
Type	water	⬆
Water dose	05.0	
		⬇
		-

3.7 Key menu - Steam and air selection (where contemplated)

Only on machines with the TURBOSTEAM system, without flow regulator.

If the frothed milk key is pressed or the frothed milk knob (13) is turned, the following appears on the display:

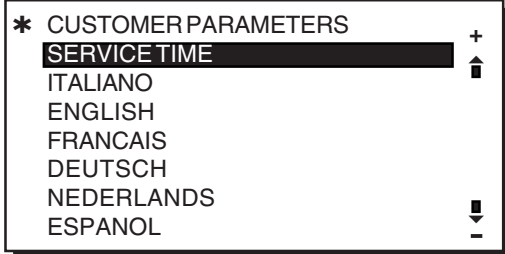
The following parameters can be modified:

- **emulsion level** (here 4 levels can be chosen, where **001** is less emulsion and **004** is continuous emulsion).

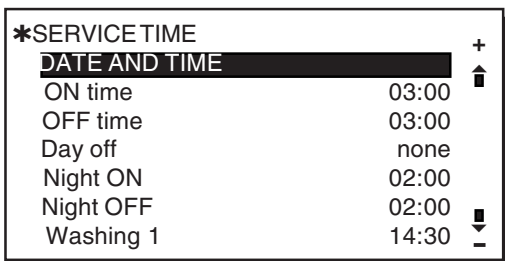
* KEY MENU		+
Type	steam and air	⬆
emulsion level	003	
		⬇
		-

4. Service time menu

To access "Customer parameters" press "⌚" key (34); the message shown below will appear on the display:



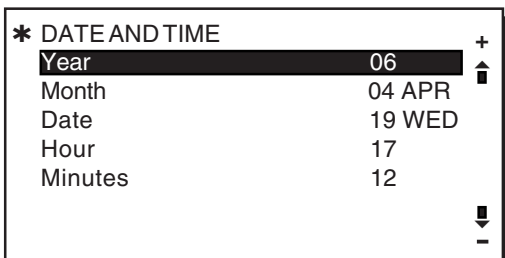
Pressing the **PRG** key (29), the following message will appear on the display:



The following service time parameters can be modified:

- **ON time** (time the machine switches on);
- **OFF time** (time the machine switches off);
- **day off** (day on which the enterprise is closed);
- **Night ON** (start time for evening beverage price: only when payment system is connected);
- **Night OFF** (end time for evening beverage price: only when payment system is connected);
- **Wash 1** (request - every 24 hrs - at the programmed hour; cannot be disabled);
- **Wash 2** (hour of scheduled washes 2)
- **Wash 3** (hour of scheduled washes 3)

Pressing again the **PRG** key (29), the following message will appear on the display:



Use the "+" (30) and "-" (31) keys to move the cursor (black line) to the entry to be modified, then press the **PRG** (29) key. The cursor will turn into an arrow → and it becomes possible to change the number for the selected entry by using the "+" (30) and "-" (31) keys.

Once the operation is completed, press the **RES** (24) key or the **OK** key (depending of the machine model) to confirm the data.

Note: the cursor changes back to black line.

Repeat the operation described above to modify other parameters.

General indications

If there is no day off (i.e. the enterprise never closes), enter "none" for the "day off" item.

Enter the same time for the "ON time" and "OFF time" parameters (for example:

ON time 22:00

OFF time 22:00)

if the automatic switch on/switch off function is not required and you wish to manually switch the machine on and off.

A short washing cycle will be performed automatically at the switching on and switching off time (for example, at 22:00).

"WASH 1", "WASH 2" AND "WASH 3"

These are scheduled washes that are independent of the wash cycles related to the switching on and switching off phases.

At the set hour, the messages "EXECUTE WASHING GROUP", "EXECUTE WASHING MILK CIRCUIT", "EXECUTE SHORT WASHING" appear, according to the programmed washing. After having positioned the cursor on the line to be changed and after having pressed the **PRG** (29) key, change the value using the "+" (30) and "-" (31) keys. Then press the **RES** (24) key or the **OK** key (depending of the machine model) to confirm the data.

Repeat the above operations to change the other wash scheduling times.

"Wash 1"

When this function is requested, a long wash cycle is performed (milk circuit and coffee circuit) as described in the "Cleaning operations" paragraph.

NOTE: Wash 1 cannot be disabled. It is requested daily at the programmed hour, and always within 24 hours.

"Wash 2", "Wash 3"

When these functions are requested, they can either be a long or short wash cycle depending on how they were programmed. If the set hour for these wash cycles occurs when the machine is switched off, the request will be canceled.

NOTE: Set OFF against the time so as to not activate these wash cycles.

OFF is displayed press the "-" (31) key the indicated time is "00:00"

For more details, please consult the technical manual at the "Configuration menu - wash options" paragraph.

5. Language selection

To display the messages in a different language from that set, after entering into Programming mode, position the cursor on the desired language by pressing the "+" (30) and "-" (31) keys and then pressing the **PRG** (29) key. The machine will restart with the messages provided in the selected language.

The display (5) provides a choice of the following languages.: Italian, English, German, French, Spanish, Portuguese, Dutch, Chinese and Japanese.

* CUSTOMER PARAMETERS	+
SERVICE TIME	↑
ITALIANO	
ENGLISH	
DEUTSCH	
FRANCAIS	
ESPANOL	↓
PORTOGUES	-

I

GRUPPO CIMBALI S.p.A.
Via A. Manzoni, 17
20082 Binasco
(MI) Italy
Tel. ..39 2 90.04.91 / 90.04.81
Fax ..39 2 90.54.818 / 90048486
www.faema.it

GRUPPO CIMBALI si riserva il diritto di apportare cambiamenti all'equipaggiamento della macchina a seconda delle esigenze di singoli Paesi e di effettuare modifiche dovute agli avanzamenti del progresso tecnico.

Nessuna parte di questa pubblicazione può essere usata, copiata o pubblicata senza il permesso scritto di GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milano
Tutti i diritti riservati

GB

GRUPPO CIMBALI S.p.A.
Via A. Manzoni, 17
20082 Binasco
(MI) Italy
Tel. ..39 2 90.04.91 / 90.04.81
Fax ..39 2 90.54.818 / 90048486
www.faema.it

GRUPPO CIMBALI reserves the right to make changes to the machines in accordance with the needs of individual countries and on the basis of technological progresses.

This publication may not, either in whole or in part, be used, copied or published without the written authorisation of

GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milan, Italy
All rights reserved

F

GRUPPO CIMBALI S.p.A.
Via A. Manzoni, 17
20082 Binasco
(MI) Italy
Tel. ..39 2 90.04.91 / 90.04.81
Fax ..39 2 90.54.818 / 90048486
www.faema.it

La société GRUPPO CIMBALI se réserve le droit d'apporter des changements à l'équipement de la machine selon les exigences des pays, et d'effectuer des modifications dues aux avancements du progrès technique.

Aucune partie de cette publication ne peut être utilisée, copiée ou publiée sans l'autorisation écrite de GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milano
Tous droits réservés

D

GRUPPO CIMBALI S.p.A.
Via A. Manzoni, 17
20082 Binasco
(MI) Italy
Tel. ..39 2 90.04.91 / 90.04.81
Fax ..39 2 90.54.818 / 90048486
www.faema.it

GRUPPO CIMBALI behält sich vor, Änderungen der Maschine entsprechend den spezifischen nationalen Gegebenheiten sowie entsprechend dem Fortschritt der Technik vornehmen zu können.

Die vorliegende Veröffentlichung darf in keinen Teilen ohne entsprechende Genehmigung der Firma GRUPPO CIMBALI S.p.A. vervielfältigt, kopiert oder veröffentlicht werden.

© Copyright by GRUPPO CIMBALI S.p.A., Milano
Alle Rechte vorbehalten

E

GRUPPO CIMBALI S.p.A.
Via A. Manzoni, 17
20082 Binasco
(MI) Italy
Tel. ..39 2 90.04.91 / 90.04.81
Fax ..39 2 90.54.818 / 90048486
www.faema.it

GRUPPO CIMBALI se reserva el derecho de aportar cambios al equipamiento de la máquina según las exigencias de cada uno de los países y de realizar modificaciones debidas a los desarrollos del progreso técnico.

Ninguna parte de esta publicación se puede usar, copiar o publicar sin el permiso escrito de GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milán
Todos los derechos están reservados

P

GRUPPO CIMBALI S.p.A.
Via A. Manzoni, 17
20082 Binasco
(MI) Italy
Tel. ..39 2 90.04.91 / 90.04.81
Fax ..39 2 90.54.818 / 90048486
www.faema.it

GRUPPO CIMBALI reserva-se o direito de modificar o equipamento da máquina segundo as exigências de cada País e efectuar alterações devidas aos avanços do progresso tecnológico.

Nenhuma parte desta publicação poderá ser utilizada, copiada ou publicada sem autorização escrita de GRUPPO CIMBALI S.p.A.

© Copyright by GRUPPO CIMBALI S.p.A., Milano
Todos os direitos são reservados

SERVICE LINE

I FAEMA e il "SERVICE LINE"

Il servizio assistenza della società FAEMA, nell'intento di essere vicino ai SIGG. Clienti nella scelta dei prodotti per il miglior utilizzo della macchina da caffè, visualizza la linea:

ECO LINE - Prodotti per la pulizia

- | | | |
|----------------|------------|---|
| A) 4991-134458 | liquido | per i cappuccinatori; |
| B) 4991-134682 | in polvere | per i gruppi, i portafiltri, le tazze da caffè; |
| C) 4991-134681 | bustine | per i gruppi, i portafiltri, le tazze da caffè; |
| D) 4991-134683 | pastiglie | per i gruppi nelle macchine superautomatiche. |

Per ordinare trasmettete il numero di codice al Vs. Concessionario.

GB FAEMA and the "SERVICE LINE"

The FAEMA Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also makes available its ECO LINE, a series of specific cleaning products expressly designed for this purpose.

ECO LINE - Cleaning products

- | | | |
|--|-------------------|--------------|
| A) For cappuccino makers | in liquid form | 4991-134458; |
| B) For dispensers, filter-holders, coffee cups | in powder form | 4991-134682; |
| C) For dispensers, filter-holders, coffee cups | in small envelops | 4991-134681; |
| D) For superautomatic-machine dispensers | in tablet form | 4991-134683. |

Order directly from your local distributor and refer to the particular item you require by its number, as shown above.

F FAEMA et la "SERVICE LINE"

La service d'assistance de la société FAEMA, dans l'intention d'être à côté de ses clients, dans le choix des produits et en vue d'une meilleure utilisation de la machine à café, propose la ligne:

ECO LINE - Produits de nettoyage

- | | | |
|----------------|-----------|--|
| A) 4991-134458 | liquide | pour les fouettes-lait; |
| B) 4991-134682 | en poudre | pour les groupes, les porte-filtre, les tasses à café; |
| C) 4991-134681 | sachets | pour les groupes, les porte-filtre, les tasses à café; |
| D) 4991-134683 | pastilles | pour les groupes des machines tout-auto. |

Pour commander, transmettre le numéro de code à votre concessionnaire.

D FAEMA und die "SERVICE LINE"

Mit der Absicht dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine beizustehen, weist der Kundendienst der FAEMA Gesellschaft auf folgende Produktlinie hin:

ECO LINE - Produkte für die Säuberung

- | | | |
|----------------|---------------|--|
| A) 4991-134458 | Flüssig | für die Cappuccino-Bereiter; |
| B) 4991-134682 | in Pulverform | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| C) 4991-134681 | Tüten | für die Gruppen, die Filterhalter, die Kaffeetassen; |
| D) 4991-134683 | Tabletten | für die Kaffeegruppen der vollautomat Maschinen. |

Für eine Bestellung bitte dem Vertreter die Katalog-Nr. angeben.

E FAEMA y el "SERVICE LINE"

Con el deseo de facilitar a los Srs. CLIENTES la selección de los productos para el uso correcto de la máquina de café, el servicio de asistencia de la sociedad FAEMA les muestra la línea:

ECO LINE - Productos para la limpieza

- | | | |
|----------------|--------------|--|
| A) 4991-134458 | líquido | para los cappuccinadores; |
| B) 4991-134682 | en polvos | para los equipos, los portafiltros, las tazas de café; |
| C) 4991-134681 | en sobres | para los equipos, los portafiltros, las tazas de café; |
| D) 4991-134683 | en pastillas | para los equipos de las máquinas superautomáticas. |

Para los pedidos, envíe el número de código a su Concesionario.

P FAEMA e o "SERVICE LINE"

O Serviço de Assistência de empresa FAEMA, com a finalidade de aconselhar os Clientes na escolha dos produtos para a melhor utilização da máquina de café, apresenta a linha:

ECO LINE - Produtos para a limpeza

- | | | |
|----------------|-----------|---|
| A) 4991-134458 | líquido | para o kit cappuccino; |
| B) 4991-134682 | em pó | para os grupos, manípulo dos filtros, chávenas de café; |
| C) 4991-134681 | carteiras | para os grupos, manípulo dos filtros, chávenas de café; |
| D) 4991-134683 | pastilhas | para os grupos das máquinas superautomáticas. |

Para encomendar, indicar o número de código ao seu Concessionário.

Indice - Index - Index - Inhaltsverzeichnis - Indice - Índice

	Pag. - Page Page - Seite Pag. - Pag.
ITALIANO	3
ENGLISH	49
FRANÇAIS	95
DEUTSCH	141
ESPAÑOL	187
PORTUGUÊS	233
Smontaggio - Disassembly - Demontage Abmontierung - Desmontaje - Desmontagem	279
Regolazioni - Setting - Reglages Einstellungen - Regulaciones - Regulações	285

INDEX

	INDEX	Page
1.	Description of the machine	50
2.	Description of the control panel	51
3.	Data flow chart - Technician programming	53
4.	Programming	54
5.	Key menu	54
6.	Test board	56
7.	Configuration menu	57
8.	Autosteam	58
9.	Washing options	59
10.	Manual commands menu	60
11.	Weighting menu	60
12.	Data menu: counters	61
13.	Data menu: Info	61
14.	Data menu: Wash 1 Archive	63
15.	Data menu: malfunctions archive	63
16.	Customer parameters menu	64
17.	Manual commands board	65
18.	Defects - Malfunctions	67
19.	CPU board connectors	71
20.	Index of the movimentation group phases	89

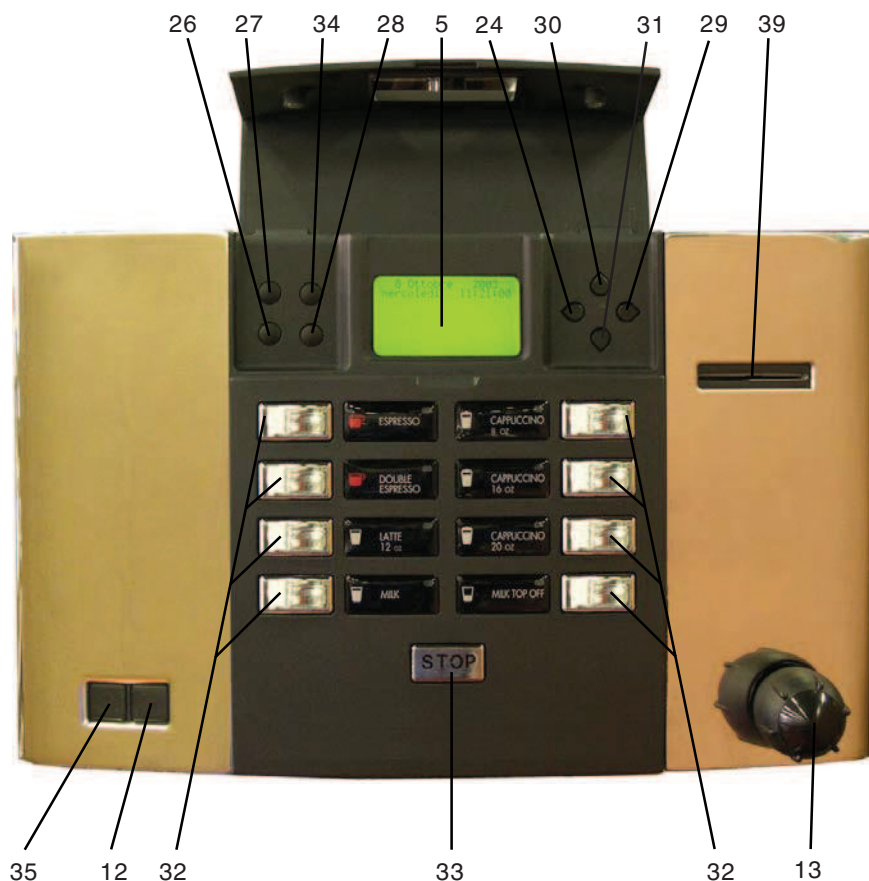
1. Description of the machine

X2 GRANDITALIA



2. Description of the control panel

X2 GRANDITALIA

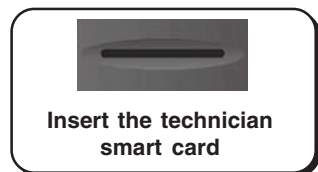


DESCRIPTION OF THE COMPONENTS

- 1 Delivery spout
- 3 Selection panel
- 5 Graphical display
- 6 Coffee hoppers 1
- 6a Coffee hoppers 2
- 12 Hot water button
- 13 Steam dispensing knob (Autosteam selector*)
- 14 Hot water outlet
- 15 Steam pipe
- 16 Tray
- 17 Coffee dregs drawer
- 18 Decaffeinated coffee panel
- 23 Main switch
- 24 "RES" key (to quit programming mode/confirm data)
- 26 Coffee circuit flushing key / short washing
- 27 "i" key (displays the number of cycles)
- 28 Milk circuit wash key - automatic wash
- 29 "PRG" key (to access programming mode/menu)
- 30 "+" key (to modify parameters/clock)
- 31 "-" key (to modify parameters/clock)
- 32 Beverage selector key
- 33 "STOP" button (stops products from being dispensed)
- 34 "CUSTOMER PARAMETERS" key
- 35 Hot water "STOP-CONTINUOUS" key
- 39 Card services slit (technical programming)

The components - * - are applied only in some product configurations

3. Data flow chart - Technician programming



KEYMENU

Press



Type



Cappuccino flow



Milk dose



Coffee start



Emulsion



HM/FM



Emulsion stop



Water dose



MSx Coffee dose



MDx Coffee dose



Backing



Infusion



Prs. discharged



Drying



Coffee flow



Water after

To ACCESS menu
press PRG



CONFIGURATION

Press



SPECIAL KEYS



Ser. Boiler press.



Group Temp.



TURBOSTEAM



MESAUREMENT UNITS



N° grounds



SOFTNER REGENER.



Customer prog.



Program. block



Paym system



Buzzer



WASHING OPTIONS



Standard data



DATA IN/OUT



Archive reset



MAINTENANCE

To EXIT menu
press RES



TESTING

Press



MANUAL COMMANDS



PRESS. CALIBRATION

WEIGHTING



4. Programming

How to enter "Programming" menu: Insert the smart card. Besides the date and hour, the word TECHNICIAN will appear.

08 June	2005
wednesday	15:15:04
Technician	

Display of available menus: Press the PRG (29) key.

* TECHNICAL PROG.	+
KEY MENU	↑
CONFIGURATION	
TESTING	
WEIGHTING	
	↓
	-

Access to menus: Use the "+" (30) and "-" (31) keys to position the cursor on the desired line, then press the PRG (29) key.

Access and modification of sub-menus: Use the "+" (30) and "-" (31) keys to position the cursor (black line) on the desired line, then press the PRG (29) key.

Use the "+" (30) and "-" (31) keys also to modify the message or number, then press the RES (24) key to confirm the data.

Note: When modifying data, the cursor changes to "→".

* KEY MENU	
Type	1 coffee
Water dose	090
MSX cof, dose	043
MDX cof, dose	000
Backing	00.2
Infusion	00.3
Prs. discharged	00.5

Exiting the programming menu: Always press the RES (24) key to confirm/exit the menu.

* KEY MENU	
→ Type	1 coffee
Water dose	090
MSX cof, dose	043
MDX cof, dose	000
Backing	00.2
Infusion	00.3
Prs. discharged	00.5

5. Key menu - Coffee selection

Press one of the coffee dispensing keys (32) (the relative led will remain on, not flashing). The following message will appear on the display:

* KEY MENU	
Type	1 coffee
Water dose	090
MSX cof, dose	043
MDX cof, dose	000
Backing	00.2
Infusion	00.3
Prs. discharged	00.5

The following coffee selection parameters can be modified:

- **type** (key personalizing, e.g.: 1 coffee, 1 cappuccino, 2 coffee, 2 cappuccini, milk, short washing, stop, null);
- **water dose** (volumetric dosage pulses, from 0 to 999, with increments of 1);
- **MSx dose coffee** (left grinde encoder pulses, 0 ÷ 200 with increments of 1);
- **MDx dose coffee** (right grinde encoder pulses, 0 ÷ 200 with increments of 1);
- **backing** (the return time for the chamber, which can be adjusted for each key: from 0 to 6 with increments of 0.1 seconds);
- **infusion** (infusion time: 0 ÷ 6 seconds, with increments of 0.1);
- **pressure release** (pressure release time: 0 ÷ 5 seconds, with increments of 0.1);
- **drying** (pod drying time; 0 ÷ 5 seconds, with increments of 0.1);
- **water after** (volumetric dosage pulses, from 0 to 999, with increments of 1);

"Water after" represents the number of pulses of the volumetric doser before the activation of the additional water solenoid valve **Eva** (not all models).

If the value set is higher than the water dose, the additional water solenoid valve will not be activated.

Note: the coffee doses for both grinders set in the technical programming menu, are subject to change in the customer programming menu within a range of + 10 of the set value.

5.1 Key menu - Milk selection

Press one of the milk dispensing keys (32). The related LED remains on and does not blink. The display appears as follows:

* KEY MENU		+
Type	milk	⬆
Milk dose	07.0	
Emulsion	05.0	
HM/FM	YES	
emulsion stop	YES	⬇

Milk selection parameters that can be changed are:

- **Type** (personalization key, i.e., 1 cappuccino, 2 coffees, 2 cappuccinos, milk, short washing, stop, disable);
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Emulsion** (foamed milk dispensing time, from 0 to 60, with increments of 1 second);
- **HM/FM** (this parameter lets you decide which type of milk (frothed or regular) to dispense first.
YES: regular milk – frothed milk
NO: frothed milk – regular milk;
- **Emulsion stop** YES/NO (with the “emulsion stop” function set (YES): foamed milk dispensing time, from 0 to 58, with increments of 1 second. The maximum setting time is always 2 seconds less respect “milk dose”);

5.2 Key menu - Cappuccino selection

Press one of the cappuccino dispensing keys (32). The related LED remains on and does not blink. The display appears as follows:

* KEY MENU		+
Type	1 cappuccino	⬆
Milk dose	04.0	
Coffee start	10	
Emulsion	02.0	
HM/FM	YES	
emulsion stop	YES	⬇
Water dose	100	-

Cappuccino selection parameters that can be changed are:

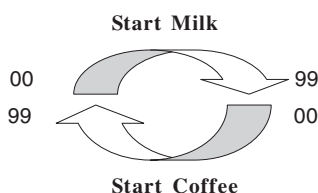
- **Type** (personalization key, i.e., 1 cappuccino, 2 coffees, 2 cappuccinos, milk, short washing, stop, disable);
- **Milk dose** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- **Milk start/coffee start** ** (milk dispensing delayed after coffee dispensing, and vice versa)
- **Emulsion** (foamed milk dispensing time, from 0 to 60, with increments of 1 second);

- **HM/FM** (this parameter lets you decide which type of milk (frothed or regular) to dispense first.
YES: regular milk – frothed milk
NO: frothed milk – regular milk.
- **Emulsion stop** YES/NO (with the “emulsion stop” function set (YES): foamed milk dispensing time, from 0 to 58, with increments of 1 second. The maximum setting time is always 2 seconds less respect “milk dose”);
- **Water dose** (volumetric dosage pulses: 0 ÷ 999, with increments of 1)
- **Coffee dose MSx** (left grinder encoder pulses: 0 ÷ 200, with increments of 1)
- **Coffee dose MDx** (right grinder encoder pulses: 0 ÷ 200, with increments of 1)
- **backing** (the return time for the chamber, which can be adjusted for each key: from 0 to 6 with increments of 0.1 seconds.)
- **infusion** (infusion time: 0 ÷ 6 seconds, with increments of 0.1)
- **pressure release** (pressure release time: 0 ÷ 5 seconds, with increments of 0.1)
- **drying** (pod drying time; 0 ÷ 5 seconds, with increments of 0.1).

Note: the coffee doses for both grinders set in the technical programming menu, are subject to change in the customer programming menu within a range of + 10 of the set value.

(**) Start milk/Start coffee function

You can use the "+" (30) and "-" (31) keys to change the "Start milk" setting (milk dispensing start delayed after coffee dispensing and vice versa) from "00" to "99" with "1" second increments. If over "99" is set, the "Start milk" setting will become the "Start coffee" setting (coffee dispensing start delayed after the milk dispensing), then the setting returns to "Start milk" in a cycle.



The default settings for cappuccino selections are:
Start milk 00.

By setting:

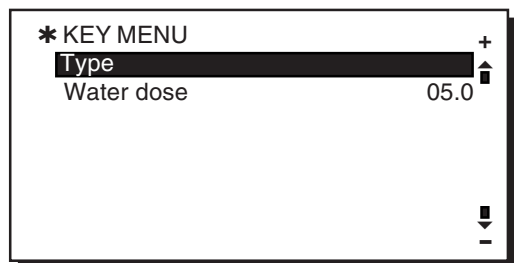
"Start milk 00" - milk dispensing takes place when the selection key is pressed. After a few seconds, coffee is dispensed;
"Start milk 99" or at a high setting that exceeds the coffee dispensing time - milk dispensing starts after coffee is dispensed.
"Start milk 05" - coffee dispensing starts, and 5 seconds after the selection key is pressed, milk is dispensed.

Note: If the time setting exceeds the coffee dispensing time, milk dispensing begins immediately after coffee is dispensed.

"Start coffee 00" - Coffee dispensing starts after milk is dispensed.
"Start coffee 99" or any setting other than 0 - coffee dispensing will start 99 seconds (or after the set time) after milk is dispensed.

5.3 Key menu - Hot water selection

Press the hot water dispensing key (12). The following message will appear on the display:



The following hot water selection parameters can be modified:

- Water dose (dispensing time in seconds.).

6. TEST board

During whichever execution of the selections of coffee, cappuccino, water, and vapor, is possible to visualize the parameters relating the dispense in course pressing the key "i" (27); the display appears as follows:

*	*	*	*	*	*	*		T	E	S	T		*	*	*	*	*	*	*
F	2		0		M	S	x		0	4	1		M	D	x		0	0	0
F	1		1		D	v		1	0	0		t	e	v		0	2	0	s
F	3		0									P		1	.	4	b	a	r
T	V		0	6	5	°	C				T	G	R			0	8	5	C

The parameters displayed refer to:

F1: Middle limit switch (1 in position)

F2: High limit switch (1 in position)

F3: Low limit switch (1 in position)

MSx: Left hopper coffee extraction impulses

MDx: Right hopper coffee extraction impulses

Dv: Volumetric meter impulses

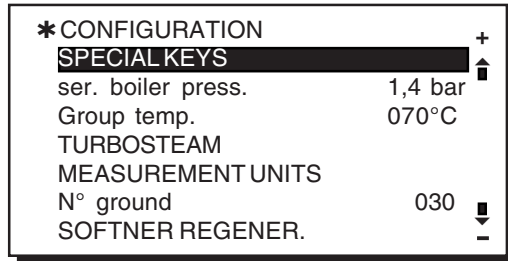
tev: Dispensing time in seconds

P: boiler pressure

TGR: unit temperature

TV: steam temperature (if the Autosteam system is **not** present, this parameter is not displayed)

7. Configuration menu



SPECIAL KEYS (not active) - The key can be personalized with one of the following functions:

- II choice (second function, dispensing of a second beverage)
- disable (disables key);
- stop.

Service boiler pressure – indicates the boiler pressure: $1.3 \div 1.4$ bar ($18 \div 20$ psi)

Unit temperature – indicates the unit temperature, from 70 to 110 °C and from 158 to 230 °F

TURBOSTEAM - includes 2 sub-menus

Stop steam temperature – indicates the automatic stop steam temperature (Autosteam). Can be set between a minimum of 40 and a maximum of 85° C ($104 - 185$ °F).

Regulator - flow regulator: YES/ NO.

YES - the machine has the flow regulator on the turbosteam circuit

NO - the machine does not have the flow regulator; is therefore possible to set 4 different levels of emulsion.

See paragraph "Autosteam" on the following pages.

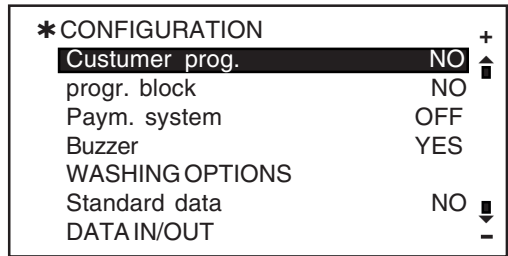
MEASURING UNIT – includes 2 sub-menus

Temperature – can be set to °C Celsius centigrade or °F Fahrenheit degrees.

Pressure – can be set to bar or psi.

N. grounds – refers to number of grounds, from 0 (external container) to 50.

REGENERATION - includes the parameters for the softner regeneration: liters of resin (da 0,1l a 25l), hardness (da 0 a 45 °F)



Customer programming – YES/ NO

Programming block - programming block: YES/NO.

With the function active (YES) the use of the programming keyboard is allowed with the technician card; "I" key remains always active.

Payment system – permits configuration of payment system, when connected.

Buzzer - The machine buzzer can be enabled so that a beep is heard when the keys are pressed.

WASHING OPTIONS - See paragraph "Washing options" on the following pages.

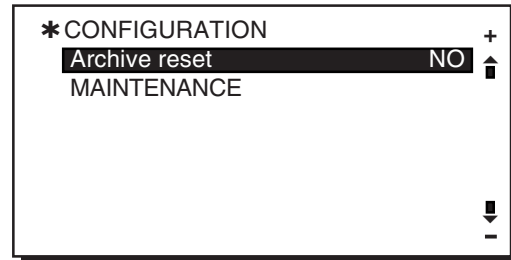
Standard data – loads standard data. YES/NO

DATA IN/OUT – contains three entries:

Key – indicates the key number from 0 to 60.

Data IN transfer from smart card to machine. OUT transfer from machine to smart card.

TX/RX – to start data transfer



Archive reset – zeros the error log (Wash 1 Archive and malfunctions archive) stored on the machine: YES/NO

MAINTENANCE - contains five entries to setting maintenance parameters:

Max cycles - the number of cycles initially set: 40,000.

Max days - the number of days initially set: 185.

N° cycles - the number of cycles remaining before the next maintenance session.

N° days - the number of days remaining before the next maintenance session.

Reset - options are:

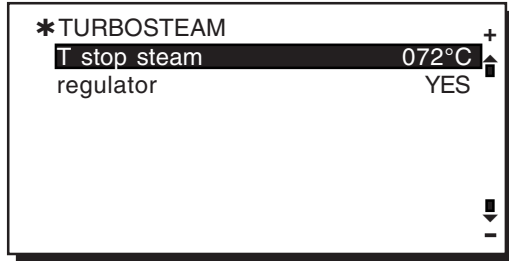
NO, countdown of cycles and days remaining before the next maintenance session.

YES, the settings for number of cycles (40,000) and remaining days (185) are reset

OFF, all controls for programmed maintenance are disabled, and the "N. cycles" and "N. days" counters are zeroed.

8. Autosteam - Programming function

Once you have selected TURBOSTEAM, use the "+" and "-" keys to position the cursor on the T STOP STEAM line, and press the PRG key.



You may now program the automatic steam function, by setting a "xxx°C" temperature value for either hot or whipped milk.

Setting options:

"0" setting:

- manual steam stop

Any number between "40°C ÷ 85°C" (104°F ÷ 185°F)

- automatic steam stop

"OFF" setting:

- steam stop disabled

Automatic steam knob/button programming

MODE 1, STEAM AUTOMATIC STOP

A temperature is set at the "T stop steam xxx°C" field using the "+" and "-" keys, with "xxx" which ranges from a minimum of 40°C (104°F) and a maximum of 85°C (185°F).

Steam dispensing is started using: the A or B buttons, the knob (13). In particular:

- milk is frothed using the A button and the knob (13) (clockwise)
- milk is heated using the B button and the knob (13) (counter-clockwise)

The message "T steam xxx°C" appears on the display, indicating the temperature read by the probe.

12 January 2005
wednesday 15:15:04

T steam: 064°C

N.B.: When the set temperature is reached, **steam supply stops automatically** and the display continues indicating steam value for the next 3 seconds.

Steam dispensing can be stopped at any moment (even if the set temperature has not been reached), by pressing again either button A or button B, or turning the automatic steam knob (13) in the same direction used for activating supply.

MODE 2, STEAM MANUAL STOP

Set the temperature value on item "T stop steam xxx°C" at "000" zero. Steam dispensing and the choice of milk type are performed as in MODE 1.

The message "T steam xxx°C" appears on the display, indicating the temperature read by the probe.

12 January 2005
wednesday 15:15:04

T steam: 050°C

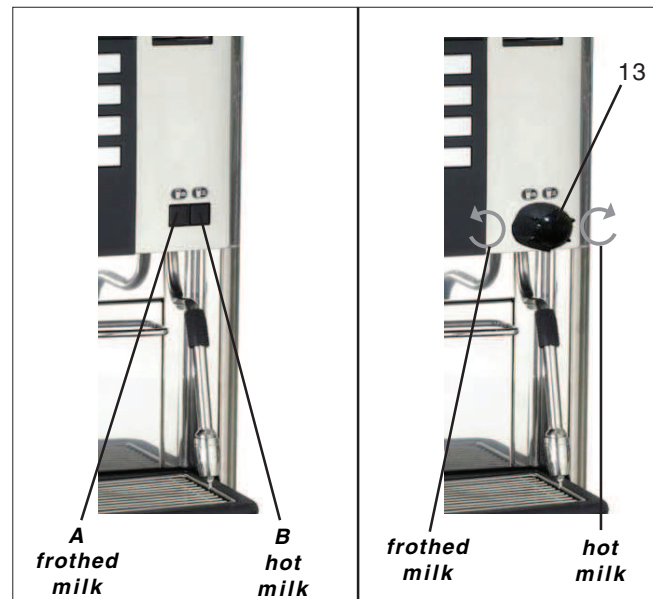
Note: The user controls when steam dispensing is stopped, once the desired temperature has been reached, it will act upon the A or B buttons, or on the automatic steam knob (13) in the same direction used for activating supply.

For the next 3" after steam dispensing has stopped, the display shows the milk temperature that has been reached.

Note: If the milk is frothed, the  symbol appears beside "Steam T:

xxx°C". If the milk is warm, the  symbol appears beside "Steam T: xxx°C".

Time out is set at 180" for both the programming modes.



BEVERAGE TEMPERATURE READING

The steam probe also detects the beverage temperature, but only if it is higher than 50°C. Inset the steam nozzle (15) into the container, making sure the tip is completely submerged in the milk. After a few seconds the phrase "T steam: xxx°C", corresponding to the probe reading, appears.

When the steam nozzle is removed from the milk, the phrase remains on the display for the following 3 seconds.

To view the temperature in Fahrenheit degrees, please refer to the "configuration menu -Measurement unit".

If the thermocouple is malfunctioning, the Error Log will list the ES-053 error. The latest set temperature value is, however, saved until thermo-couple operation is restored. The machine works as if it is in the STOP STEAM mode. You can froth or heat milk, but during the process, the display will show:

12 January 2005
wednesday 15:15:04

T steam: - - - °C

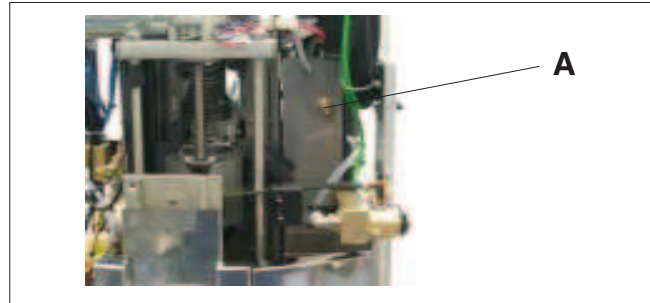
The temperature detected by the probe will appear again on the display once the thermocouple functions again.

(Where is present)

The ideal setting for milk frothing is set in the factory. If additional adjustments must be made, turn the flow adjustment valve (A) underneath the panel control of the machine:

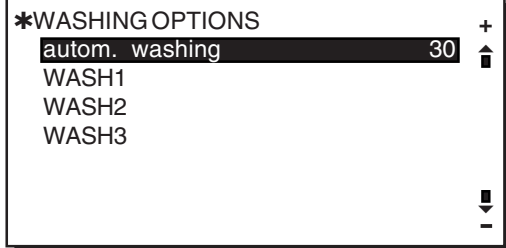
- counterclockwise: more air > more frothy milk
- clockwise: less air > less frothy milk

Note: even slight turns of the valve (A) can make a great difference in how the milk is frothed.



9. Washing options

WASHING OPTIONS - includes four sub-menus for setting washing parameters:



Washing options - Automatic washing

Depending on the selected setting (**OFF/10÷99**), the automatic wash is changed.

Setting "autom. washing OFF":

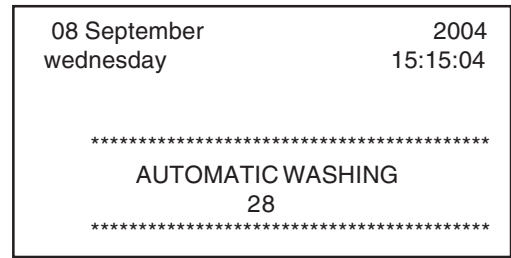
- timed automatic wash cycle is disabled;
- when the button (28) is pressed, the milk circuit washing cycle is performed.

Setting "autom. washing 10...99":

- the timed automatic wash cycle is activated and the set time interval starts;
- when the button (28) is pressed, the milk circuit washing cycle is performed.

The cycle starts automatically. The time interval is set between 10 and 99 minutes. The timer starts at the end of each milk dispensing phase. When the time runs out, the automatic wash cycle begins.

30" before the timer stops, the LEDs on the keys of the cappuccino maker unit start blinking. The display appears as follows:



During this standby phase:

If the coffee dispensing key is pressed, the counter will start again 30" from the end of the dispensing cycle (per use);
If a milk/cappuccino key is pressed, the counter will start again from the set time (10' + 99');
If the key (28) is pressed, the automatic washing cycle will be immediately performed.

Washing options - Washing 1, 2, 3

These are wash cycles set at programmable times, each with four changeable parameters, which are:



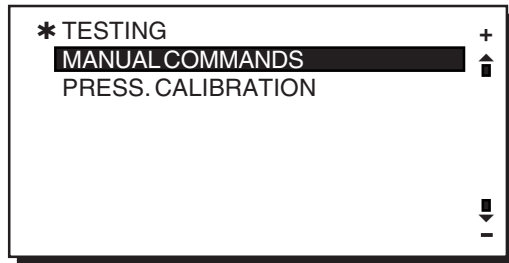
- **hour:** when the wash cycle must be performed.
"WASH 1" cannot be disabled. It is requested daily at the programmed hour and within 24 hours..
WASH 2 and 3 can be disabled and set to OFF.

- **type:** indicates type of wash cycle that will be performed. Long wash (milk circuit with detergent and coffee circuit with tablet), short wash (automatic milk wash cycle + fast wash coffee cycle). "WASH 1" only performs the long cycle.
- **coffee stop:** when the function (YES) is set, if the wash cycle does not take place within 60' (30' if short washing) from the moment that the "EXECUTE WASHING GROUP" message appears, the machine is blocked and all selections for coffee are inhibited.
- **milk stop:** when the function (YES) is set, if the wash cycle does not take place within 60' (30' if short washing) from the moment that the "EXECUTE WASHING MILK CIRCUIT" message appears, the machine is blocked and all selections for milk are disabled.

NOTE: if the "block coffee" and "block milk" entries are set to NO for the "WASH 1" cycle, the machine will never be blocked.

WASH 1 cycles that are not carried out are recorded in the WASH 1 LOG ("I" key 27), as "failed".

10. Test menu



MANUAL CONTROLS – permit parts to be manually operated using the “+” and “-” keys (see paragraph “Manual control panel”)

PRESSURE CALIBRATION - (only for machines with a pressure sensor).

The ideal boiler pressure setting is made in the factory with a standard number. If further adjustments must be made, please follow these instructions.

The procedure must be performed when the machine is cold or with a boiler pressure of approximately 0 bar.

There are 2 submenus:

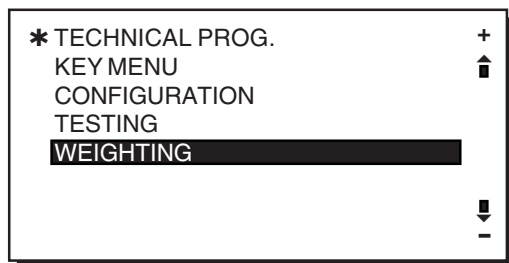
offset – indicative setting. It represents the voltage at which the pressure sensor is calibrated.

execute – press the PRG key to execute the calibration process. After a short period of time, the word “OK” appears and the “offset” value is updated.

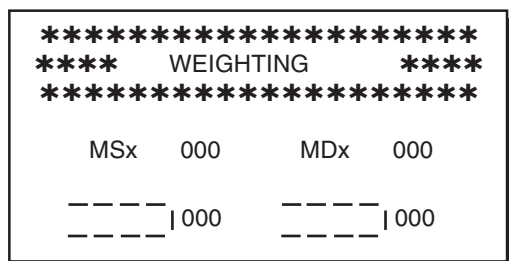
If the boiler pressure is not 0 bar, the word “KO” appears and the offset parameter remains unchanged.

11. Weighting

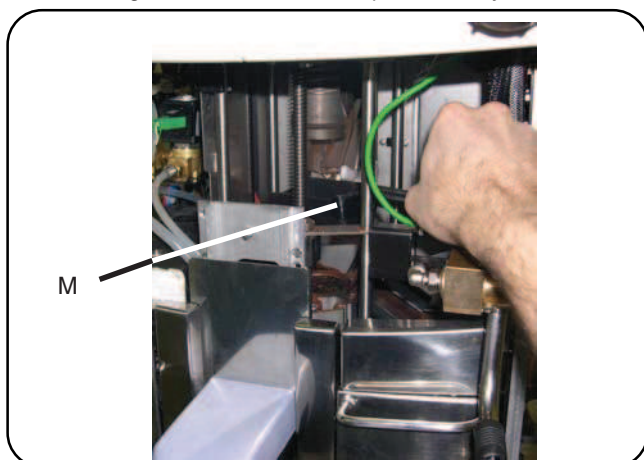
This menu permits the weighing of the ground coffee.



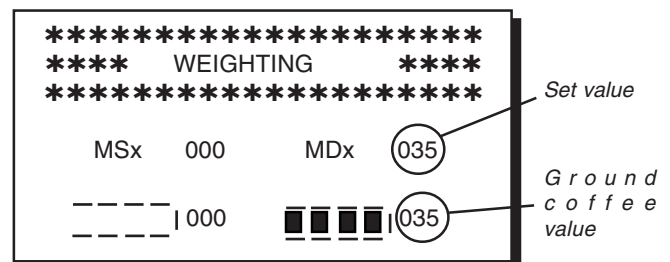
When the PRG (29) key is pressed, the following will appear on the display:



After raising the control panel, place the coffee grounds scoop (M) beneath the ground coffee chute and press the key to test.



After the grinding phase, the following will appear on the display:



The value set in the test menu and the ground coffee value must be the same.

During the grinding phase, make sure that the ground coffee does not slide off the scoop.

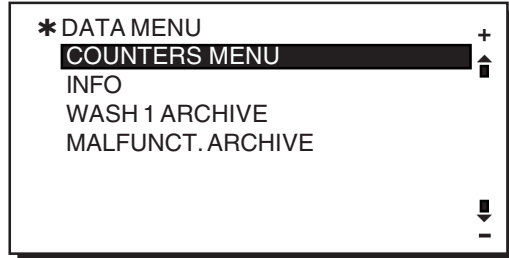
Once the grinding phase has ended, remove the scoop from the machine and weigh the amount of ground coffee on an accurate scale. Note: To obtain the real weight, we recommend performing the coffee grinding phase between 3 and 5 times and then calculating the average.

Once the weighing process is concluded, press the RES (24) key three times in a row to bring the unit to the standby position and to exit the programming menu.

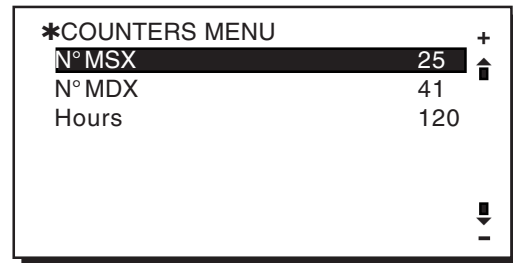
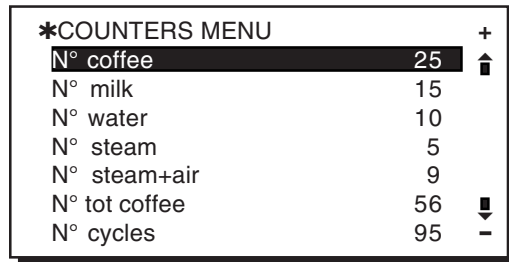
Note: If, during the weighing process, the technician card is inadvertently removed, you will exit the programming menu. In this case, press the RES (24) key just once to bring the unit back to the standby position.

12. DATA menu: COUNTERS

Once you have entered the programming menu, access the DATA MENU, pressing the “I” (27) key. The following will be displayed:



Use the “+” (30) and “-” (31) keys to position the cursor on the COUNTER line, then press the PRG (29) key. The following will appear on the display:



Parameters calculated are:

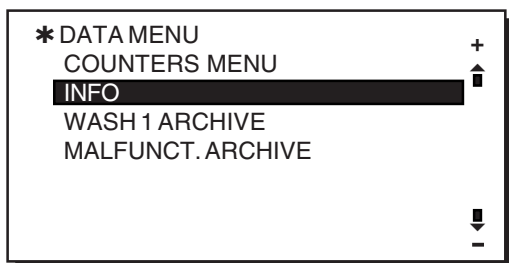
- **N. coffee** (number of coffee beverages)
- **N. milk** (number of milk beverages)
- **N. water** (number of times water is dispensed)
- **N. steam** (number of times steam is dispensed using the turbosteam function)
- **N. steam + air** (number of times steam and air are dispensed using the turbosteam function)
- **N. tot coffee** (total number of coffee beverages)
- **N. cycles** (total number of cycles performed)
- **N. Msx** (number of grinding phases performed by the left grinder)
- **N. Mdx** (number of grinding phases performed by the right grinder)
- **Hours** (Machine life time)

Counters can be zeroed by aligning the cursor on the selected entry, pressing the PRG (29) key, and then pressing the “+” (30) or “-” (31) key.

Note: Parameters that cannot be zeroed are:

- **N. tot coffee**
- **N. cycles**
- **N. Hours**

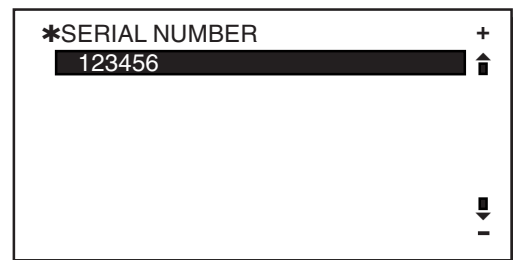
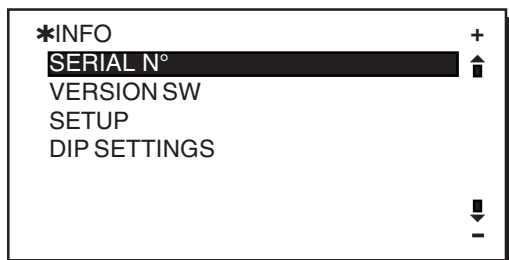
13. DATA menu: INFO



Serial number

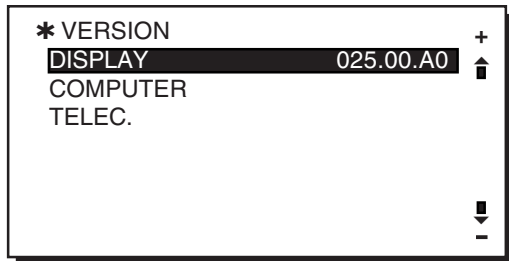
Use the “+” (30) and “-” (31) keys to position the cursor on the INFO line, then press the PRG (29) key. The following will be displayed.

Press the PRG (29) key on the “serial n.” line. The following will appear on the display.

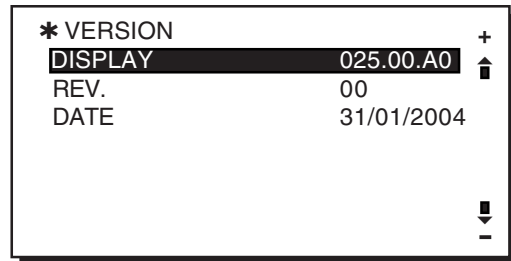


Version

The sub-menu of the Version entry shows the memory display version and, if present, also the remote control:

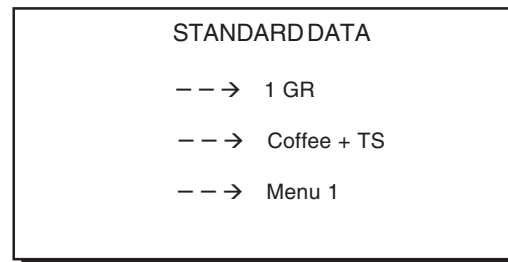


When the PRG (29) key is pressed when the cursor is on each of the two lines, besides showing the version, it also displays the data for the revision and memory date.



Setup

The "Setup" entry displays the setup settings introduced during the Data Standard insertion phase:



Entering Standard Data

Before performing this operation, switch off the machine and position **dipswitch 1** on display screen = **ON**, then switch on the machine.

If the procedure described above is not performed (dip1=ON), this message will appear on the display:



Using the "+" key (30) and the "-" key (31), select the parameters, then press the "PRG" key (29) to confirm the details.

After this operation, switch off the machine and reset the **dipswitch 1** display screen to **OFF**.

Then:

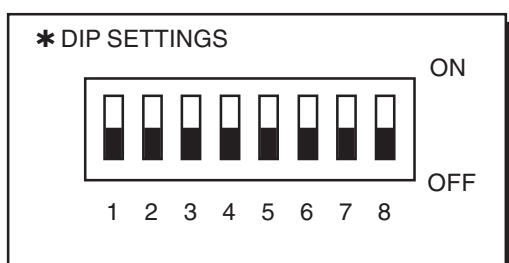
- Switch on the machine again
- Reset date and time, and reset the desired language, if needed.
- Reset maintenance parameters (see "Configuration menu - Maintenance")
- Zero the error log.

When inputting the Standard Data, you are prompted to input data regarding model and type of machine:

- **MODEL:** 1, 2, groups;
- **TYPE:** coffee, coffee+ TS, cappuccino;
- **MENU:** different types of drinks

Dip settings

The "dip setting" entry displays the dipswitch settings.

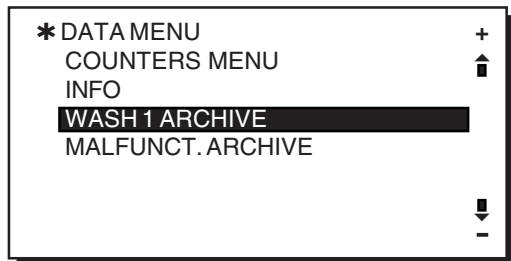


Under standard conditions, the dip-switches are positioned on OFF.

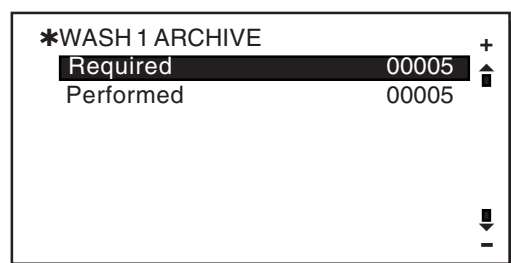
- DIP 1 = OFF - ON Input of standard data
- DIP 2 = OFF
- DIP 3 = OFF - ON Simulation of engineer's card
- DIP 4 = OFF - ON Simulation of bookkeeping's card
- DIP 5 = OFF
- DIP 6 = OFF
- DIP 7 = OFF
- DIP 8 = OFF

For more details, please consult the technical manual at the "Setting - CPU Dip-Switch" paragraph.

14. DATA menu: WASH 1 ARCHIVE

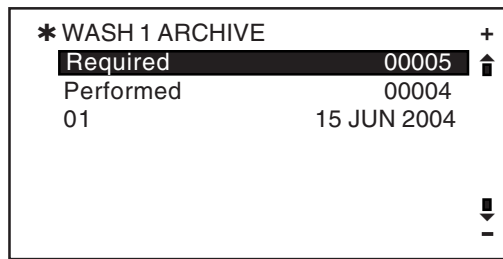


Press the "PRG" key (29) key, the following message appears on the display:



The parameters for the WASH 1 log that can appear on the display are:

- **Requests:** number of wash cycles that have been requested by the machine.
- **Executed:** number of wash cycles that were performed within the timeout time of 60'.

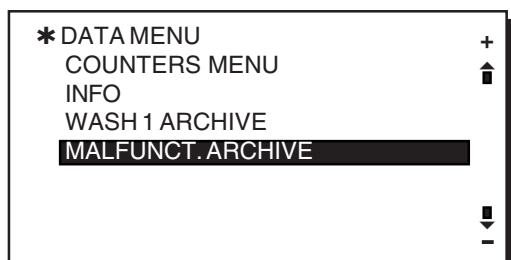


NOTE: If the wash cycles requested occur during the timeout, under the entry "Executed" you will also see a list of the last 10 "failed" wash cycles, with progressive number and date.

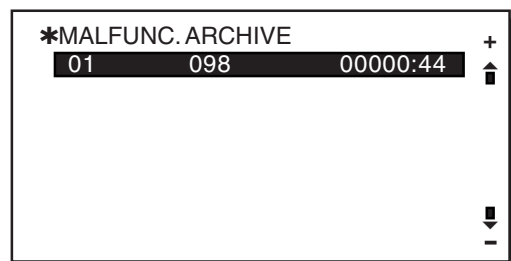
The first line refers to the most recent date

Use the "+" (30) and "-" (31) keys to scroll through the failed wash cycles, then press the RES (24) key to pass to another menu.

15. DATA menu: MALFUNCTIONS ARCHIVE

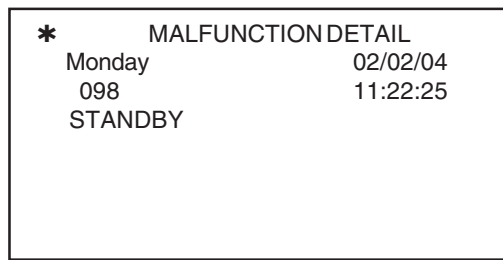


If the PRG (29) key is pressed when the cursor is on the "error log" line, the following appears on the display:



If the PRG (29) key is pressed again, the details page is accessed. The following appears on the display:

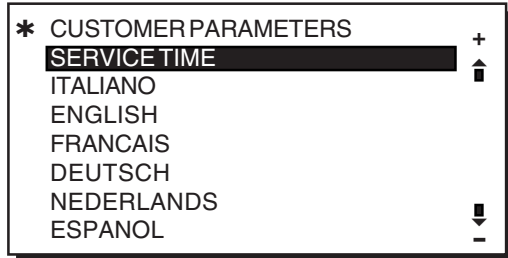
- day and hour when the error occurred
- machine status when the error occurred



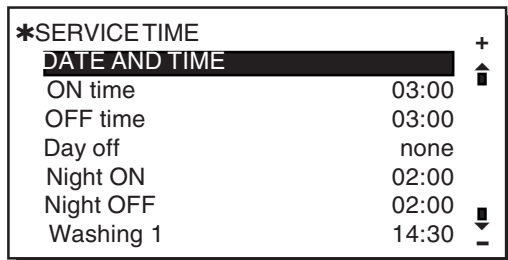
The figures appearing after the "error code" indicate, in hours and minutes, the time that has passed since the last recorded error.

16. CUSTOMER PARAMETERS menu

To access "Customer parameters" press "  " key (34); the message shown below will appear on the display:



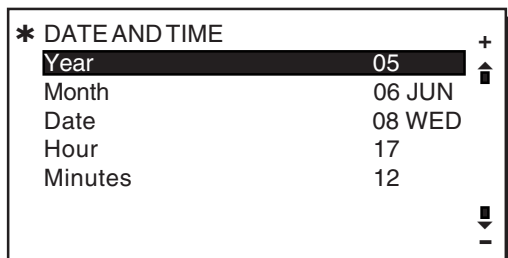
Pressing the "PRG" key (29), the following message will appear on the display:



The following service time parameters can be modified:

- ON time (time the machine switches on);
- OFF time (time the machine switches off);
- day off (day on which the enterprise is closed);
- Night ON (start time for evening beverage price: only when payment system is connected);
- Night OFF (end time for evening beverage price: only when payment system is connected);
- wash 1 (request - every 24 hrs - at the programmed hour; cannot be disabled);
- Wash 2 (hour of scheduled washes 2)
- Wash 3 (hour of scheduled washes 3)

Pressing again the "PRG" key (29), the following message will appear on the display:



Use the "+" (30) and "-" (31) keys to move the cursor (black line) to the entry to be modified, then press the PRG (29) key. The cursor will turn into an arrow  and it becomes possible to change the number for the selected entry by using the "+" (30) and "-" (31) keys.

Once the operation is completed, press the RES (24) key to confirm the data.

Note: the cursor changes back to black line.

Repeat the operation described above to modify other parameters.

General indications

If there is no day off (i.e. the enterprise never closes), enter "none" for the "day off" item.

Enter the same time for the "ON time" and "OFF time" parameters (for example: ON time 22:00, OFF time 22:00)

if the automatic switch on/switch off function is not required and you wish to manually switch the machine on and off.

A short washing cycle will be performed automatically at the switching on and switching off time (for example, at 22:00).

"WASH 1", "WASH 2" AND "WASH 3"

These are scheduled washes that are independent of the wash cycles related to the switching on and switching off phases.

At the set hour, the messages "EXECUTE WASHING GROUP", "EXECUTE WASHING MILK CIRCUIT", "EXECUTE SHORT WASHING" appear, a seconda del lavaggio programmato.

After having positioned the cursor on the line to be changed and after having pressed the "PRG" (29) key, change the value using the "+" (30) and "-" (31) keys. Then press the "RES" (24) key to confirm. Repeat the above operations to change the other wash scheduling times.

"Wash 1"

When this function is requested, a long wash cycle is performed (milk circuit and coffee circuit) as described in the "Cleaning operations" paragraph.

NOTE: Wash 1 cannot be disabled. It is requested daily at the programmed hour, and always within 24 hours.

"Wash 2", "Wash 3"

When these functions are requested, they can either be a long or short wash cycle depending on how they were programmed. If the set hour for these wash cycles occurs when the machine is switched off, the request will be canceled.

NOTE: Set OFF against the time so as to not activate these wash cycles.

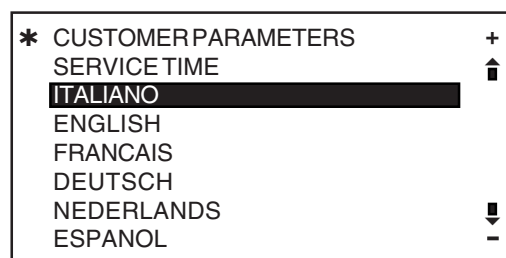
OFF is displayed press the "-" (31) key the indicated time is "00:00"

For more details, please consult the technical manual at the "Configuration menu - wash options" paragraph.

Language selection

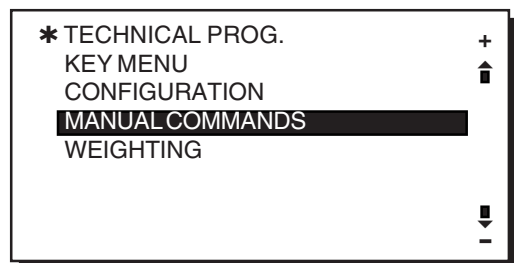
To display the messages in a different language from that set, after entering into Programming mode, position the cursor on the desired language by pressing the "+" (30) and "-" (31) keys and then pressing the "PRG" (29) key. The machine will restart with the messages provided in the selected language.

The display (5) provides a choice of the following languages: Italian, English, German, French, Spanish, Portuguese, Dutch, Japanese, Russian and Chinese.



17. Manual control panel

Move the cursor to the "manual commands" line with the "+" (30) and "-" (31) keys to access the manual control panel.



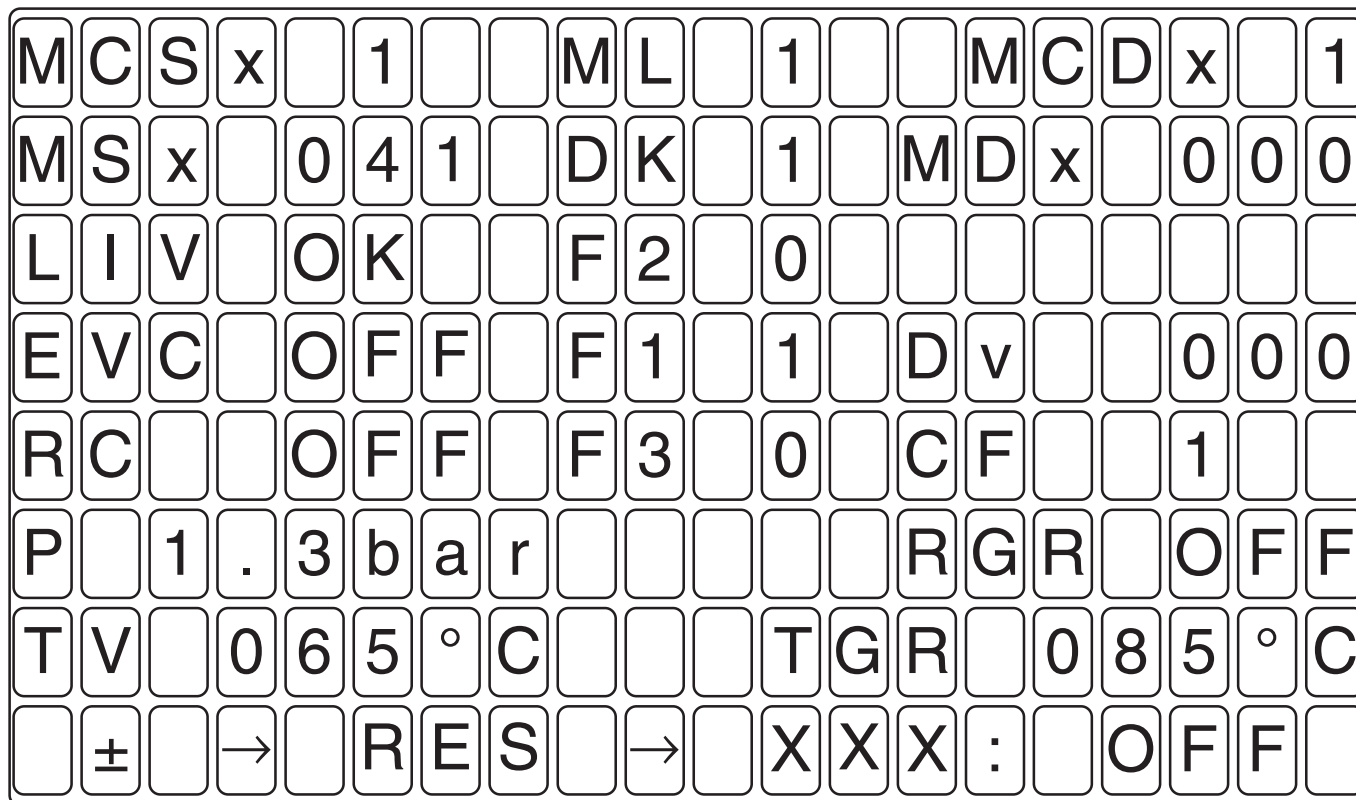
A pressure of "PRG" key (29), visualizes on display the following panel:

Panel 1

M	C	S	x		1			M	L		1			M	C	D	x		1	
M	S	x		0	4	1		D	K		1			M	D	x		0	0	0
L	I	V		O	K			F	2		0									
E	V	C		O	F	F		F	1		1			D	v			0	0	0
R	C			O	F	F		F	3		0			C	F			1		
P		1	.	3	b	a	r							R	G	R		O	F	F
T	V		0	6	5	°	C				T	G	R		0	8	5	°	C	
	±		→		P	R	G		→		X	X	X	:		R	E	S		

- Press "+" (30) or "-" (31) to display the various components;
- Press "PRG" (29) to select the component to move and to switch to the next panel M2;
- Press "RES" (24) to quit manual mode.

Panel 2



- Press "+" (30) or "-" (31) to activate the components, if they have a direction, use "+" (30) and "-" (31) to alternate the activations (+Lh/-Rh or +Up/-Down, +Widen/-Narrow the grinders) and to switch to the next panel M3.
- Press "RES" (24) to return to panel M1.

Legend

1. **F1** Unit limit switch: middle 0/1*
F2 Unit limit switch: high 0/1*
F3 Unit limit switch: low 0/1*

*1, limit switch in position

2. **CF** Grounds drawer
Dv Volumetric meter, displays incremental count, zeroed on entry of M1 menu
DK Decaffeinated coffee drawer
LIV Water level in boiler
MCDx "No coffee" sensor right hopper
MCSx "No coffee" sensor left hopper
MDx Right grinder counter
ML "No milk" sensor
MSx Left grinder counter
RC Boiler resistance
RGR Unit resistance
TGR Unit temperature, in C° (or F°)
TV Steam temperature (if the Autosteam system is not present, this parameter is not displayed)

3. **xxx** defines the moving part that can be accessed.

Here is the table of symbols used to define the moving parts that can be accessed:

Mgr	motor unit ratiomotor
Ei	Cappuccino maker wash cycle solenoid valve
Erf *	Flow regulating solenoid valve (Schramme)
Mcp	Compressor motor
Evp	Steam solenoid valve
Ear	Air solenoid valve
Em	Milk solenoid valve
Evc	Boiler load solenoid valve
Eac	Hot water solenoid valve
G	Coffee dispensing solenoid valve
Mpm	pump motor
MDx	grinder 2 motor
MSx	grinder 1 motor
Eva	Water after solenoid valve

Parts * are applied only in some product configurations.

18. Defects - Malfunctions

MALFUN. CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTIONS
001	During operation, the overcurrent interrupt switch is triggered 3 times during the current threshold search phase. The error is recorded in the error log, but does not cause the machine to malfunction.		
003	The FC2 photocell is blocked during the dispensing phase. If this error occurs, the machine cycle is blocked and the machine expels the coffee pod.		- Replace the coffee ratiomotor unit - Replace the card
008	Unit movement timeout The movement requested was not completed within a set time. The error and phase are recorded in the error log. The error appears on the display, and the cycle underway is stopped. Only during phase 3 the error is not displayed and the cycle proceeds as usual. <i>Detail code</i> from FC1 to FC2 001 out from FC2 002 Threshold search 003 Compensation 004 from FC2 to FC3 005 from FC3 to FC1 006	• Broken motor • Defective limit switch • Blocked mechanism	1 Open the machine 2 Activate the manual control panel 3 Start the motor unit - The motor starts - Use the manual control panel to check if the F1, F2, F3 limit switches work - The motor doesn't start - Use the manual control panel to check if the power is on for the motor. - If the power is switched on: - Check if there is a mechanical block. - If there is no power - Check the power from the card to contacts 1 and 2 on the Y12 connector - If there is no power from the card, replace the card.
009	Blocked limit switch When 2 out of 3 limit switches are blocked, the machine performs a cycle (or reset) for the entire duration in an attempt to re-establish normal operations. If the situation remains unchanged at the end of the cycle, the error code is displayed.	• Coffee grounds near the limit switch • Defective limit switch	1 Clean the limit switches 2 Use the manual control panel to check that the F1, F2, and F3 limit switches are working correctly 3 Replace the defective limit switches.
011	Failure to read impulses - Grinder 1 encoder (After this error is displayed, Grinder 1 is reactivated only after the technician's card has been inserted.)	• Blocked machine • Broken machine • Broken encoder	1 Open the machine 2 Activate the manual control panel. 3 Start the grinder - If the grinder works - Check the magnet on the grinder shaft - Check alignment and distance (approx. 1 mm) between magnet and encoder - If everything above checks out OK: • replace encoder • Check the cabling • Replace the card - If the grinder does NOT work - Check motor voltage (220V) - If there's power: - check if any foreign objects are blocking the grinders - Replace the motor.
021	Failure to read impulses - Grinder 2 encoder (After this error is displayed, Grinder 2 is reactivated only after the technician's card has been inserted.)		
051	Boiler temperature malfunctioning	• Sensor disconnected • Malfunctioning card	Open the machine - Check cabling - Replace the sensor - Replace the card
052	Boiler heating timeout	• The safety thermocouple has been triggered • The resistance is interrupted (cabling defect) • The Triac card is malfunctioning	Open the machine - Check if the safety thermostat has been triggered, and reset it if necessary - Check if there are interruptions or detached fastons on the cabling - Check that the boiler resistance is not interrupted and replace it if necessary - Replace the Triac card

18. Defects - Malfunctions

MALFUN. CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTIONS
053	Steam thermocouple (Turbosteam) Value is outside of acceptable range	• Disconnected thermocouple • Malfunctioning card	Open the machine - Check cabling - Replace the thermocouple - Replace the card
054	KTY plugs (group) Value is outside of acceptable range	• Disconnected KTY • Malfunctioning card	Open the machine - Check cabling - Replace the KTY - Replace the card
055	KTY plugs (group) Timeout plug resistance activation	• Disconnected KTY • Malfunctioning card	Open the machine - Check cabling - Replace the KTY - Replace the card
058	Boiler overpressure alarm (only for machines with a pressure sensor)		• Check cabling
059	Boiler: Refill timeout	• No water • Refill EV failure • Wiring interrupted • Card failure	
066	Failure to read impulses by volumetric meter of turbine during coffee dispensing	• No water • Broken pump • Too much coffee • Coffee ground too fine • Clogged filters • Coffee solenoid valve clogged or defective • Broken turbine	1 Open the machine 2 Use test panel to check if the counter function works during coffee dispensing - If the counter works only with a few impulses: - Check the granulometry and quality of the ground coffee - Clean the filters - Check if the coffee solenoid valve and coffee hydraulic circuit are clogged - If the counter does NOT function: - Check if there is water and if the pump works - Replace the turbine - Check the cabling
067	Failure to read impulses by volumetric meter of turbine during circuit wash cycle	• No water • Broken pump • Clogged filters • Coffee solenoid valve clogged or defective • Broken turbine	1 Open the machine 2 Use test panel to check if the counter function works during the wash cycle - If the counter works only with a few impulses - Clean the filters - Check if the coffee solenoid valve and coffee hydraulic circuit are clogged - If the counter does NOT function: - Check if there is water and if the pump works - Replace the turbine - Check the cabling
098	Historical malfunctions and wash 1 reset	• Breakdown log initialization.	

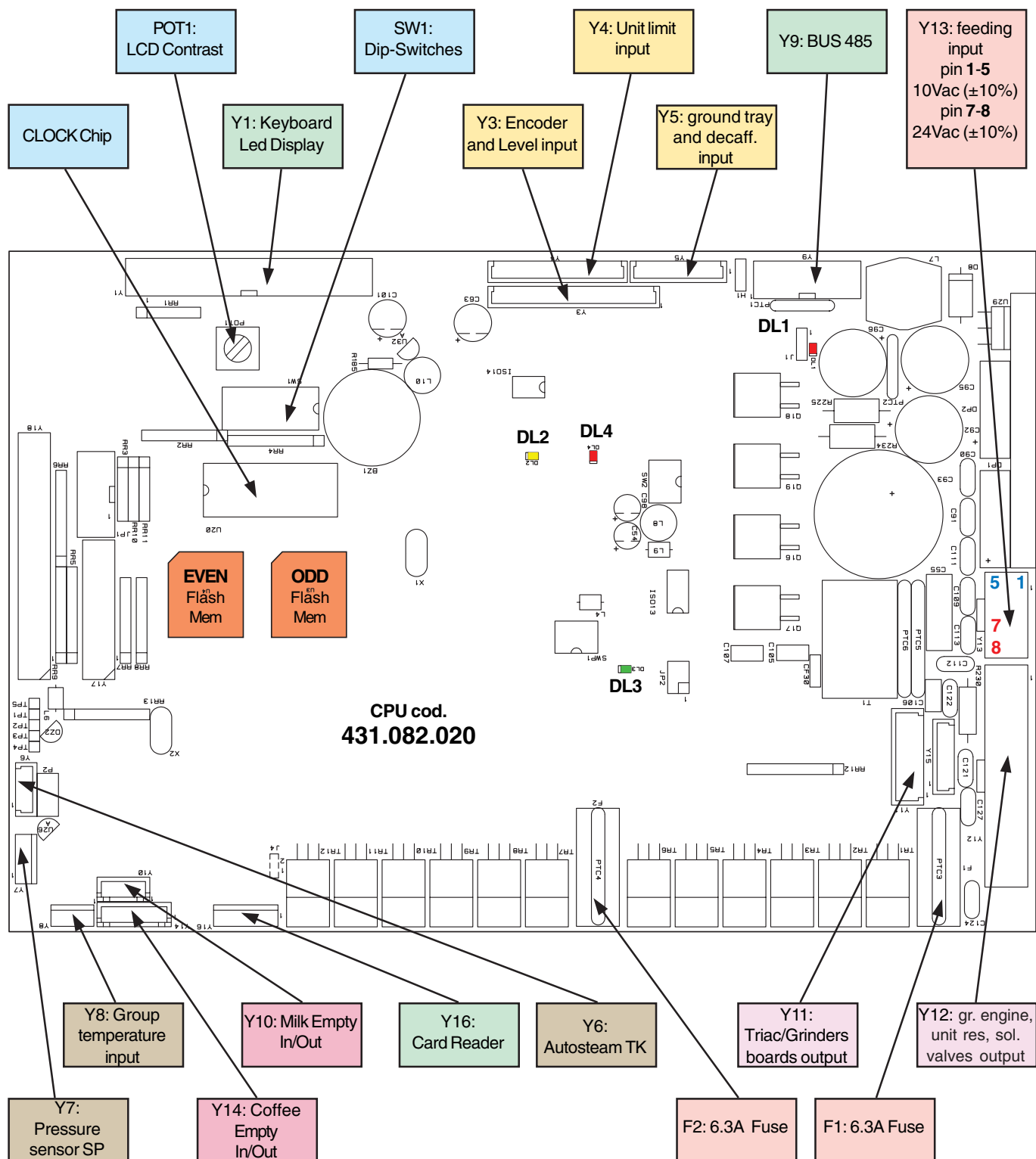
18. Defects - Malfunctions

MALFUN. CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTIONS
099	Default data input Not working machine, with display extinguished Machine with display ON; solenoid valves and group not working		- Control the feeding presence in the electrical net system - If there is power: 1 Open the machine 2 Check the feeding presence in the main electrical terminal CT and in the transformer TR - <u>If there's power:</u> - Check the power (10÷11Vac) on 1-5 pins of the Y13 CPU board connector - check the LED on the CPU board: - DL1 red = OFF - DL3 green = Lam - DL4 red = OFF - if at the end of all the controls the display it remains extinguished, replace CPU board - <u>If there's no power:</u> - check: power supply cable, main switch, cable - if at the end of all the controls the display it remains extinguished, replace TR transformer 1 Open the machine 2 Check the power (23÷25Vac) on 2-4 pins of the Y13 CPU board connector - <u>If there's power:</u> - replace CPU board - <u>If there's no power:</u> - replace TR transformer

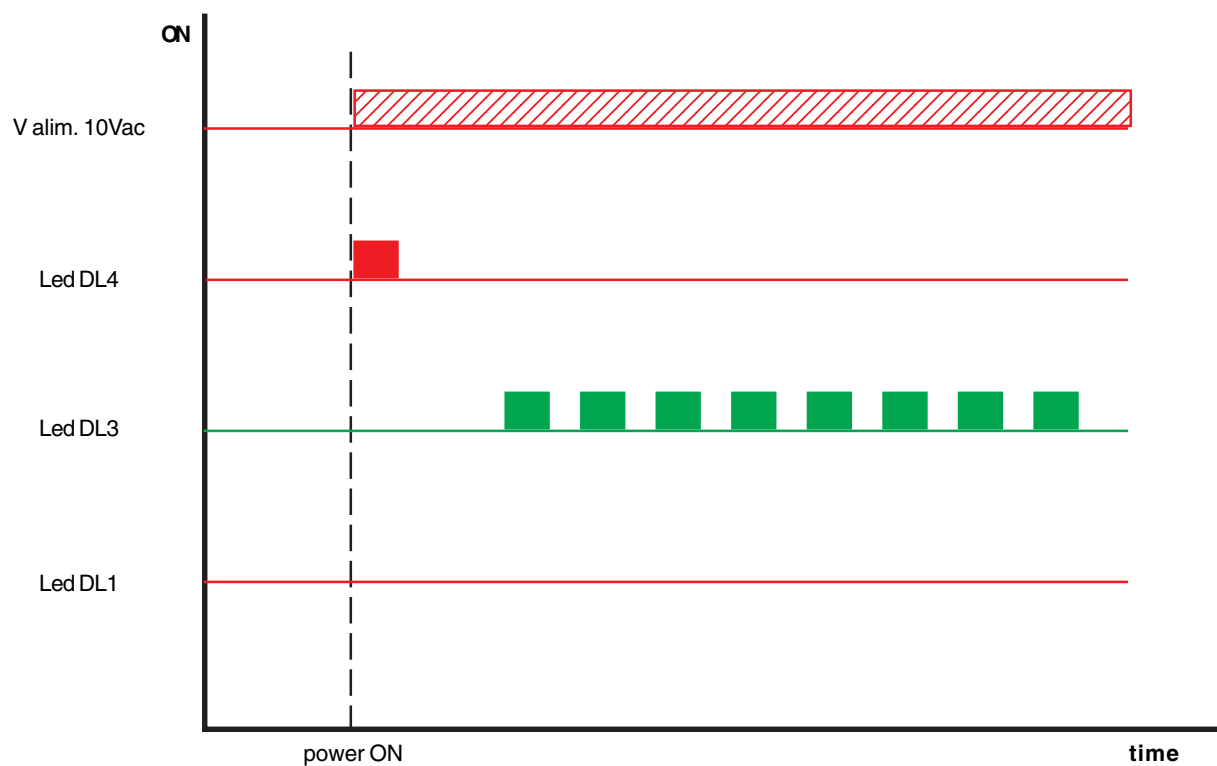
19. CPU board connectors

	INDEX	Page
1.	CPU Board	72
2.	Y12 Connector: group engine, unit resistance, solenoid valves	74
3.	Y4 Connector: Unit limit switches	76
4.	Y3 Connector: volumetric meter, grinders encoder, level	78
5.	Y5 Connector: grounds tray, decaffeinated	80
6.	Y11 Connector: triac boards command	82
7.	Y8 Connector: group temperature sensor	84
8.	Y14 Connector: coffee empty receiver	85
9.	Y6 Connector: boiler thermocouple	86
10.	Y7 Connector: Autosteam thermocouple	87

1. CPU Board



CPU Board = OK *when:*



DL1 red led = extinguished

(ignited when short circuit 12V)

DL2 yellow led = extinguished

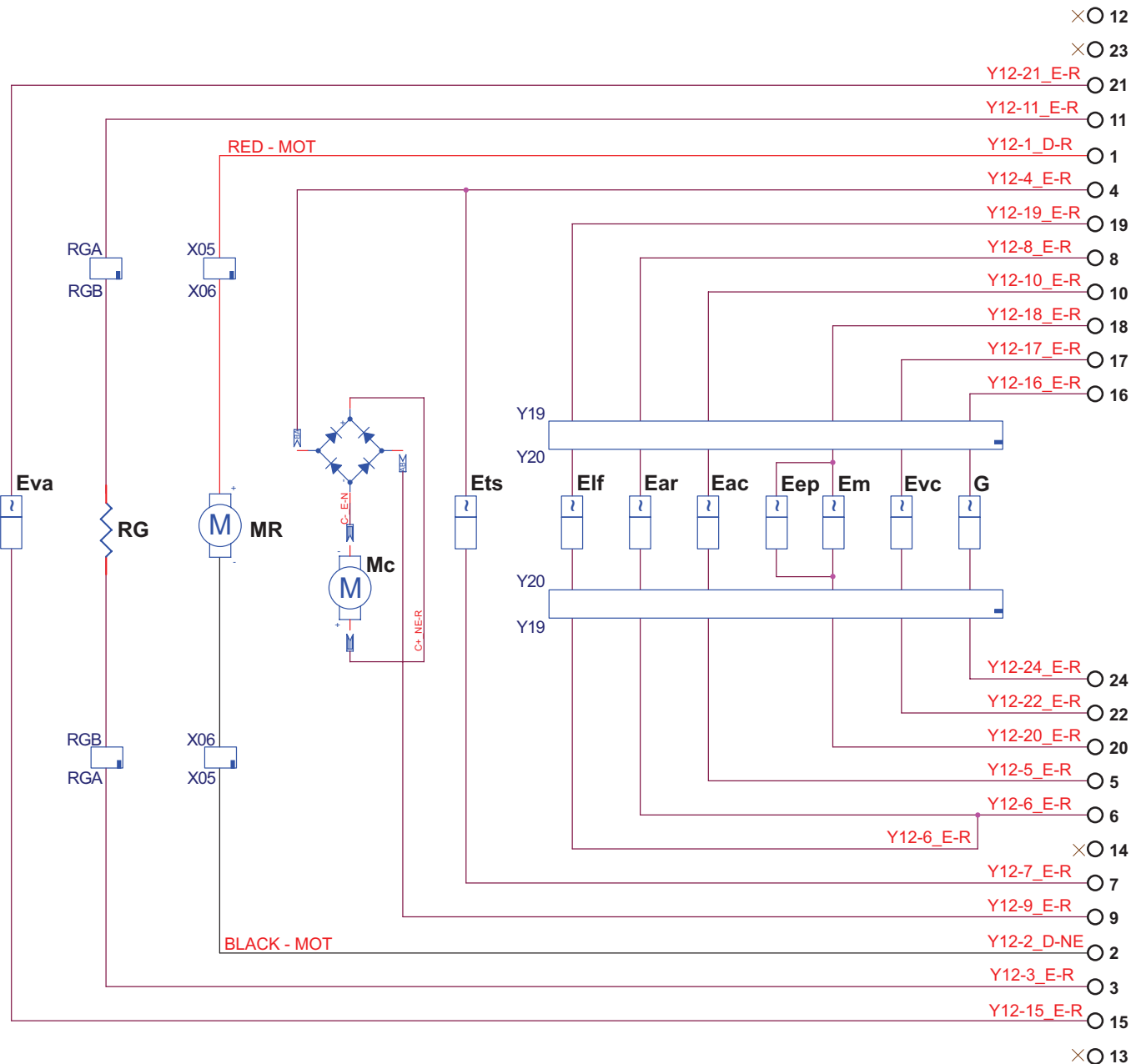
(ignited when water in boiler lacks)

DL3 green led = blinking

DL4 red led = extinguished

(ignited when: microprocessor reset)

2. Y12 Connector



Fuse 1

pin: 7, 8, 9, 10, 11, 12

components: Eac, Ear, Ets, RG

Fuse 2

pin: 19, 20, 21, 22, 23, 24

components: G, Evc, Em, Eep, Elf

• Ets, Elf, Ear, Eac, Em, Eep, Evc, G, Eva *

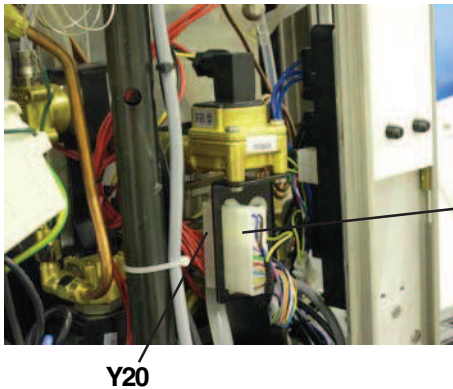
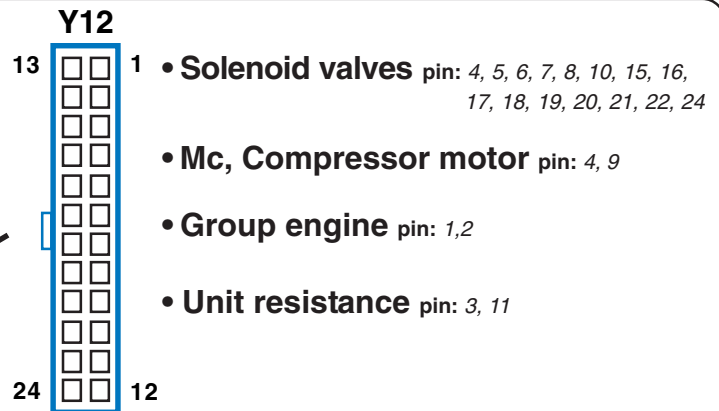
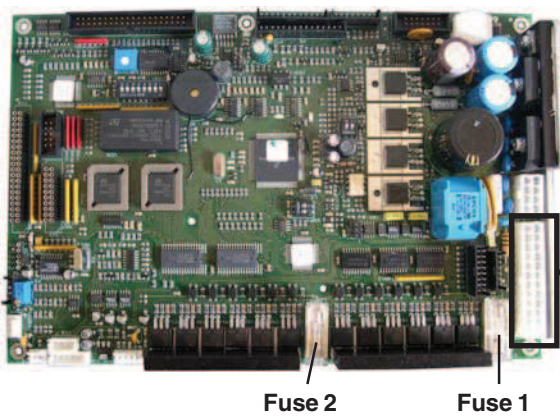
Solenoid valves pin: 4, 5, 6, 7, 8, 10, 15, 16, 17, 18, 19, 20, 21, 22, 24

• Mc, Compressor motor pin: 4, 9

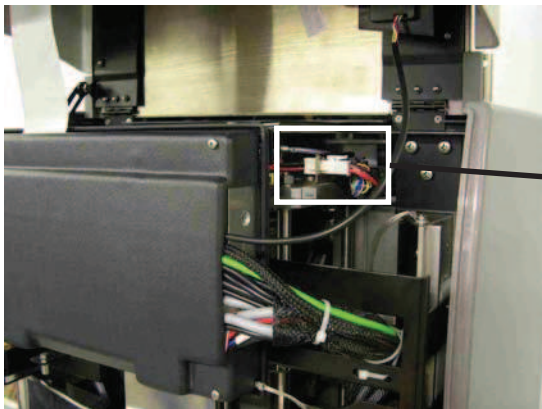
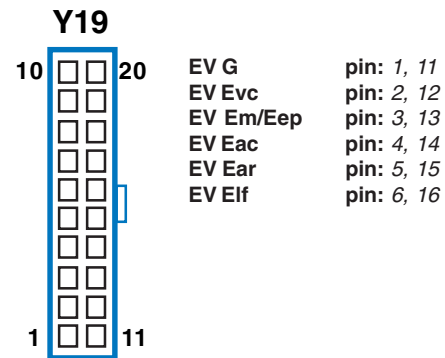
• MR, Group engine pin: 1, 2

• RG, Unit resistance pin: 3, 11

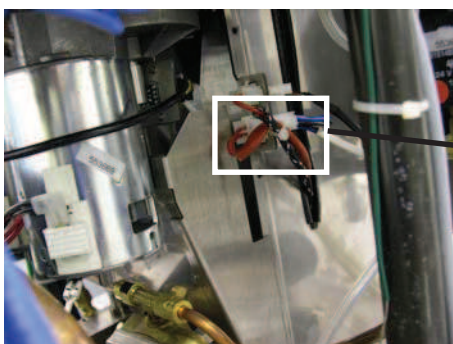
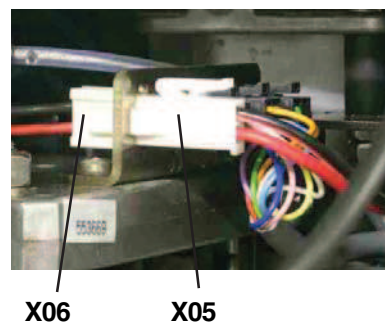
2. Y12 Connector



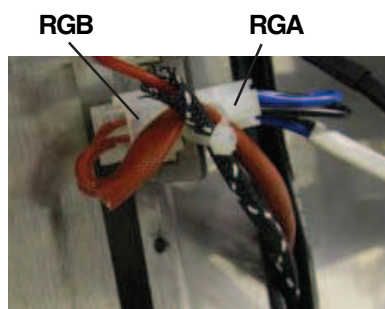
Solenoid valves: connectors Y19 - Y20



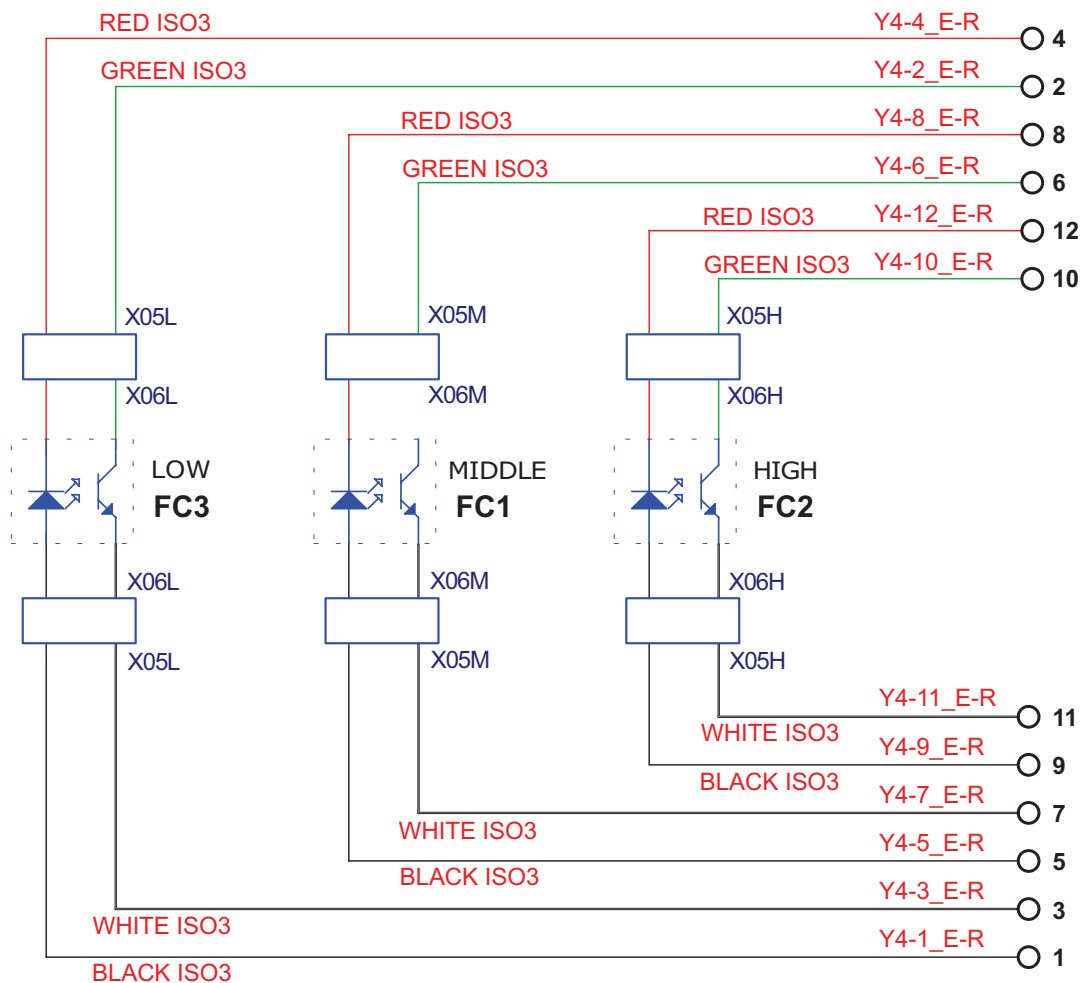
Group engine: connectors X05 - X06



Unit resistance: connectors RGA - RGB



3. Y4 Connector



FC 1

pin: 5 - 8 = 12V dc

FC 2

pin: 9 - 12 = 12V dc

FC 3

pin: 1 - 4 = 12V dc

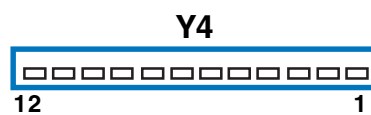
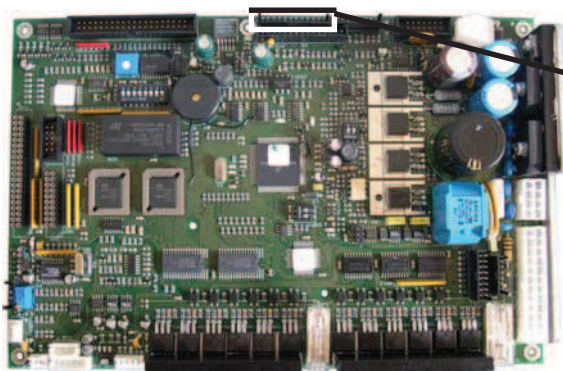
• Unit limit switches

FC1 pin: 5, 6, 7, 8

FC2 pin: 9, 10, 11, 12

FC3 pin: 1, 2, 3, 4

3. Y4 Connector

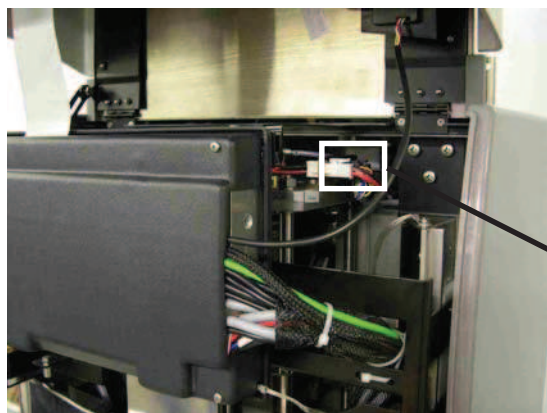


• **Unit limit switches**

X05L pin: 1, 2, 3, 4

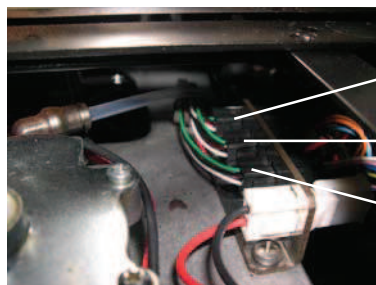
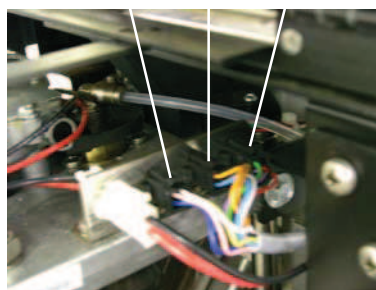
X05M pin: 5, 6, 7, 8

X05H pin: 9, 10, 11, 12



Unit limit switches: *connectors X05/L, M, H - X06/L, M, H*

X05H X05M X05L

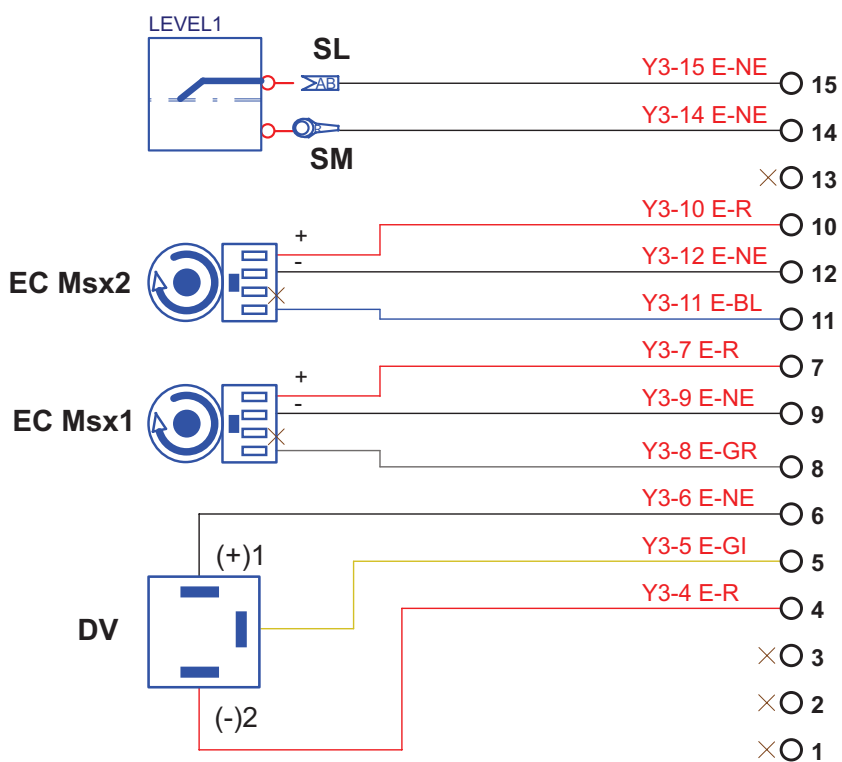


X06L

X06M

X06H

4. Y3 Connector



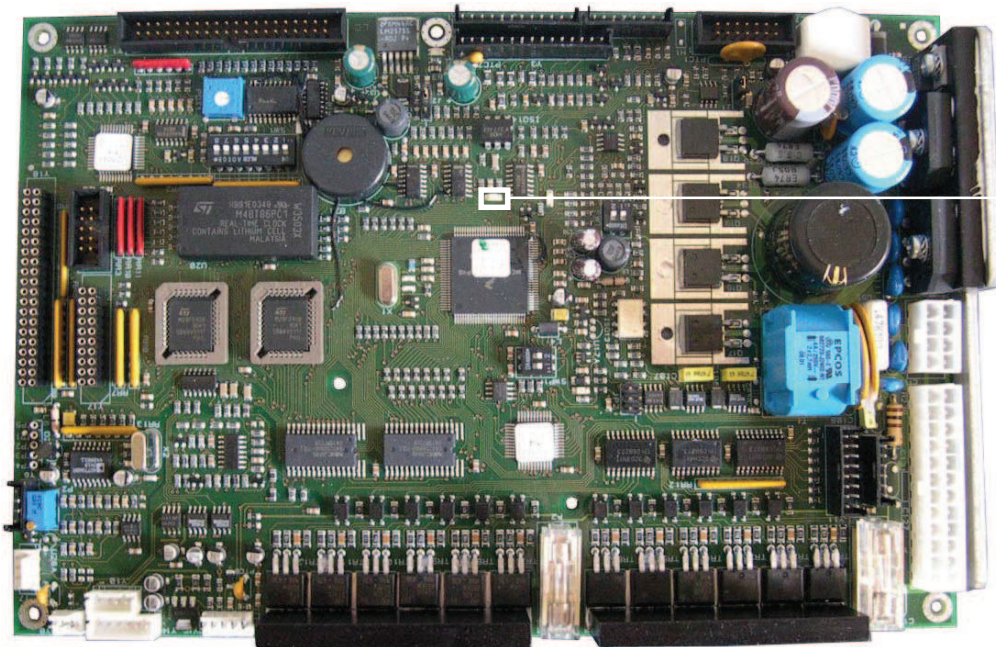
DV

pin: 4 - 6 = 12V dc

• DV, Volumetric meter pin: 4, 5, 6

• EC...,Grinders Encoder Msx1 pin: 7, 8, 9 Mdx2 pin: 10, 11, 12

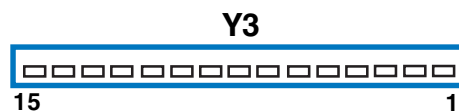
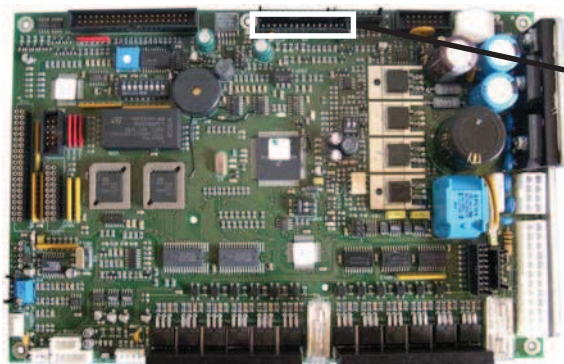
• SL, Level pin: 14,15



DL2 = ON

Water in boiler lacks

4. Y3 Connector

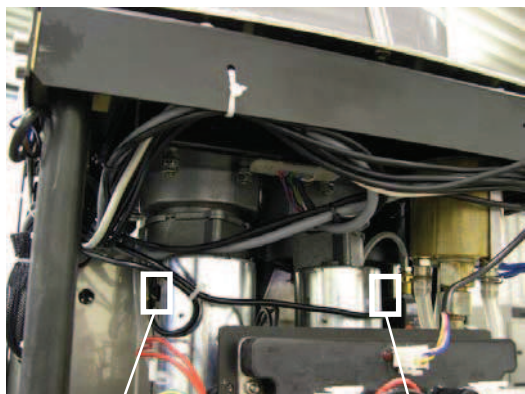


- **Volumetric meter** pin: 4, 5, 6
- **Grinders Encoder** Msx1 pin: 7, 8, 9 Mdx2 pin: 10, 11, 12
- **Level** pin: 14,15



DV

Volumetric meter



EC Msx 2

EC Msx 1

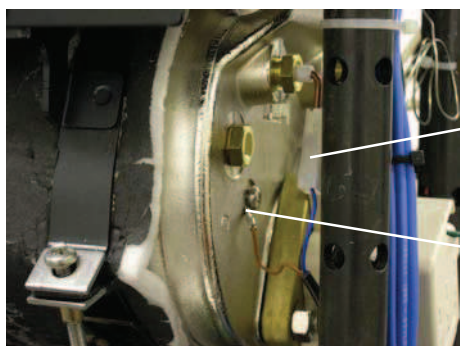
Grinders Encoder: *connectors EC Msx 1 - EC Mdx 2*



EC Msx 2



EC Msx 1

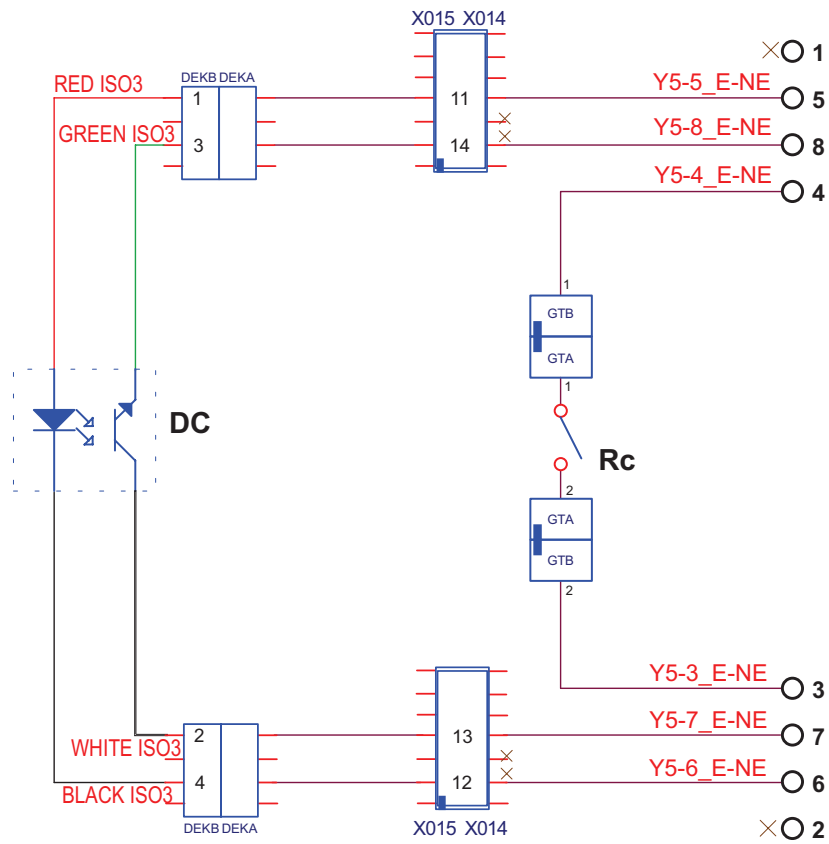


SL

SM

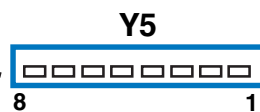
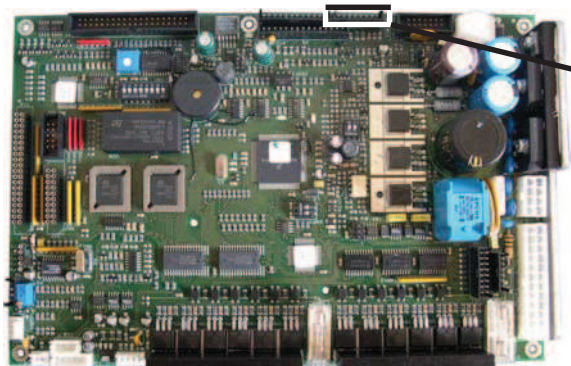
Level: *connectors SL - SM*

5. Y5 Connector

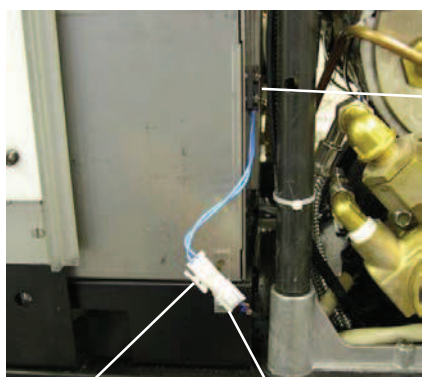


- **Rc, Grounds tray** pin: 3,4
- **DC, Decaffeinated** pin: 5, 6, 7, 8

5. Y5 Connector



- **Grounds tray** pin: 3,4
- **Decaffeinated** pin: 5, 6, 7, 8

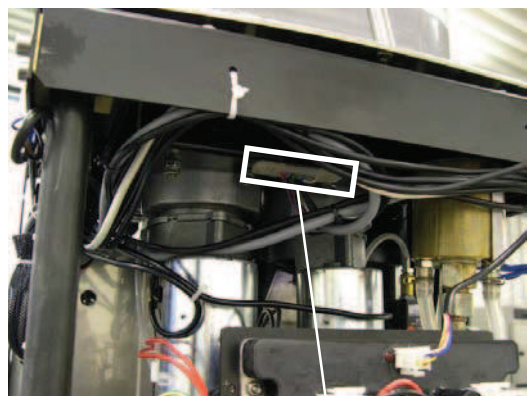


GTA

GTB

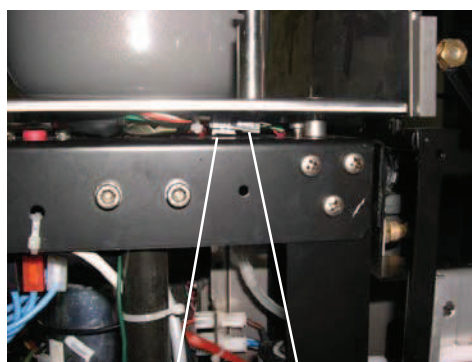
Rc

Ground tray: *connectors GTA - GTB*



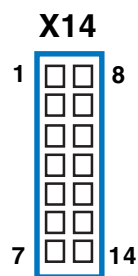
X014/X015

Decaffeinated: *connectors X014 - X015 - DEKA - DEKB*



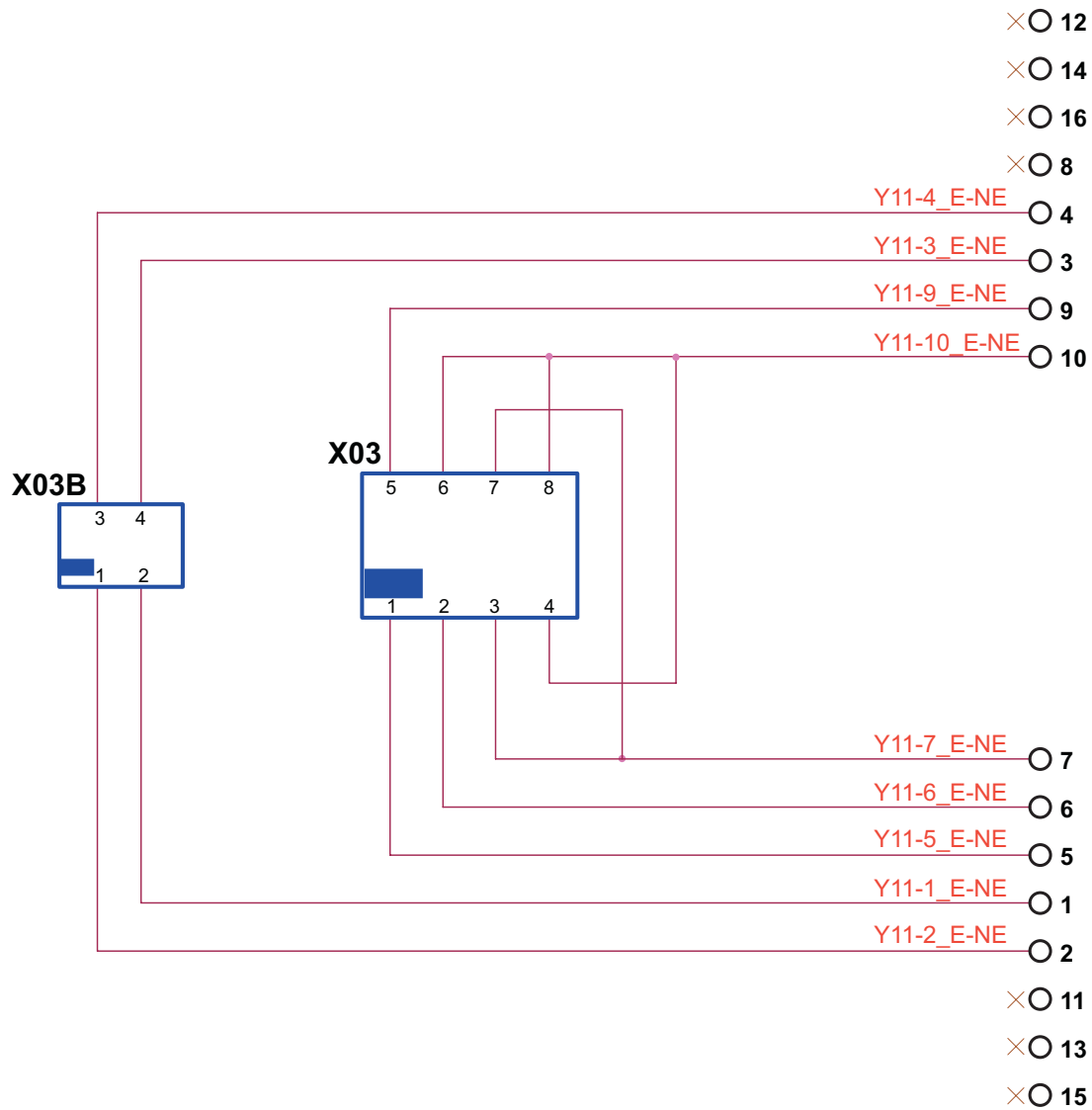
DEKA

DEKB



DC pin: 11, 12, 13, 14

6. Y11 Connector

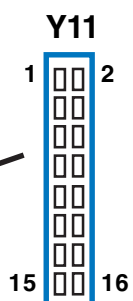
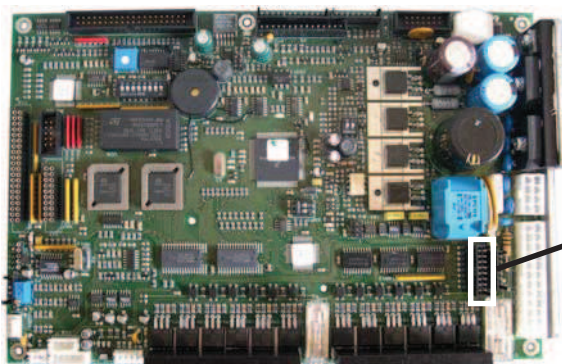


• Triac boards command

X03, Triac board: pin: 1, 2, 3, 4

X03B, Grinders triac board: pin: 5, 6, 7, 9, 10

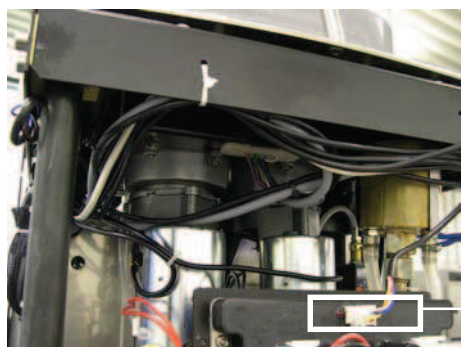
6. Y11 Connector



- **Triac boards command**

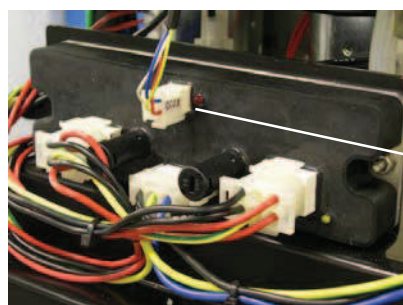
X03 pin: 1, 2, 3, 4

X03B pin: 5, 6, 7, 9, 10

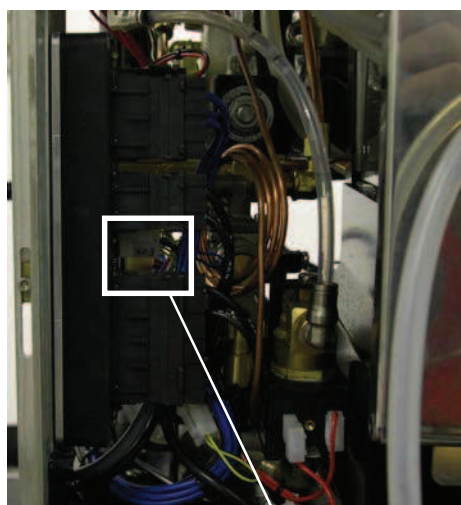


X03B

Grinders triac board: *connectors X03B*



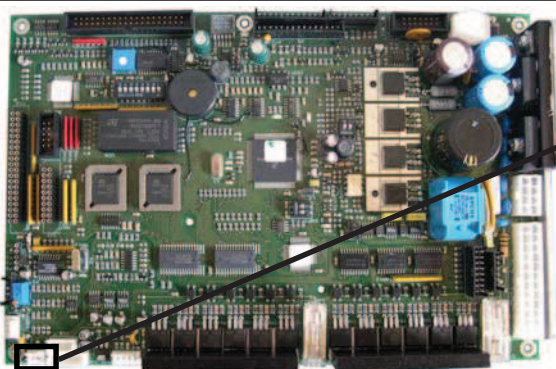
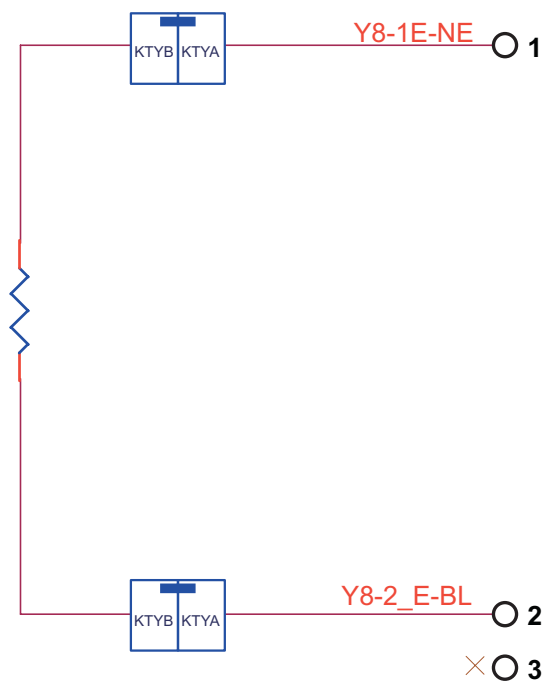
X03B



X03

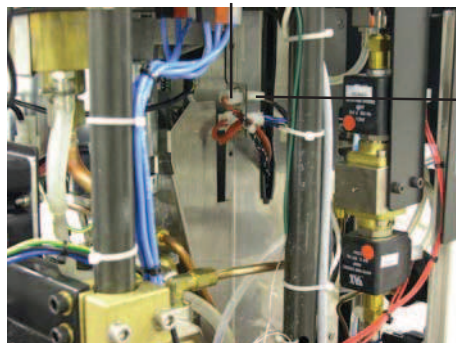
Triac board: *connector X03*

7. Y8 Connector



Y8 • Group temperature sensor pin: 1, 2
1 3

KTYB



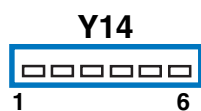
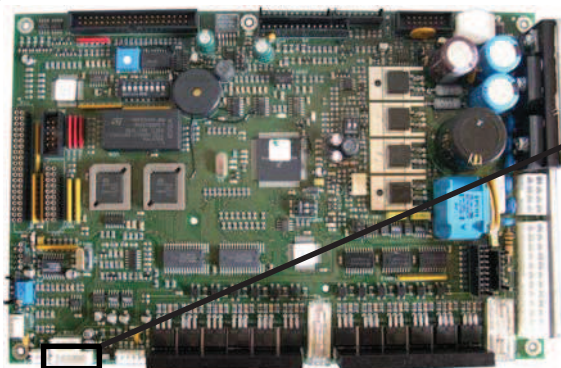
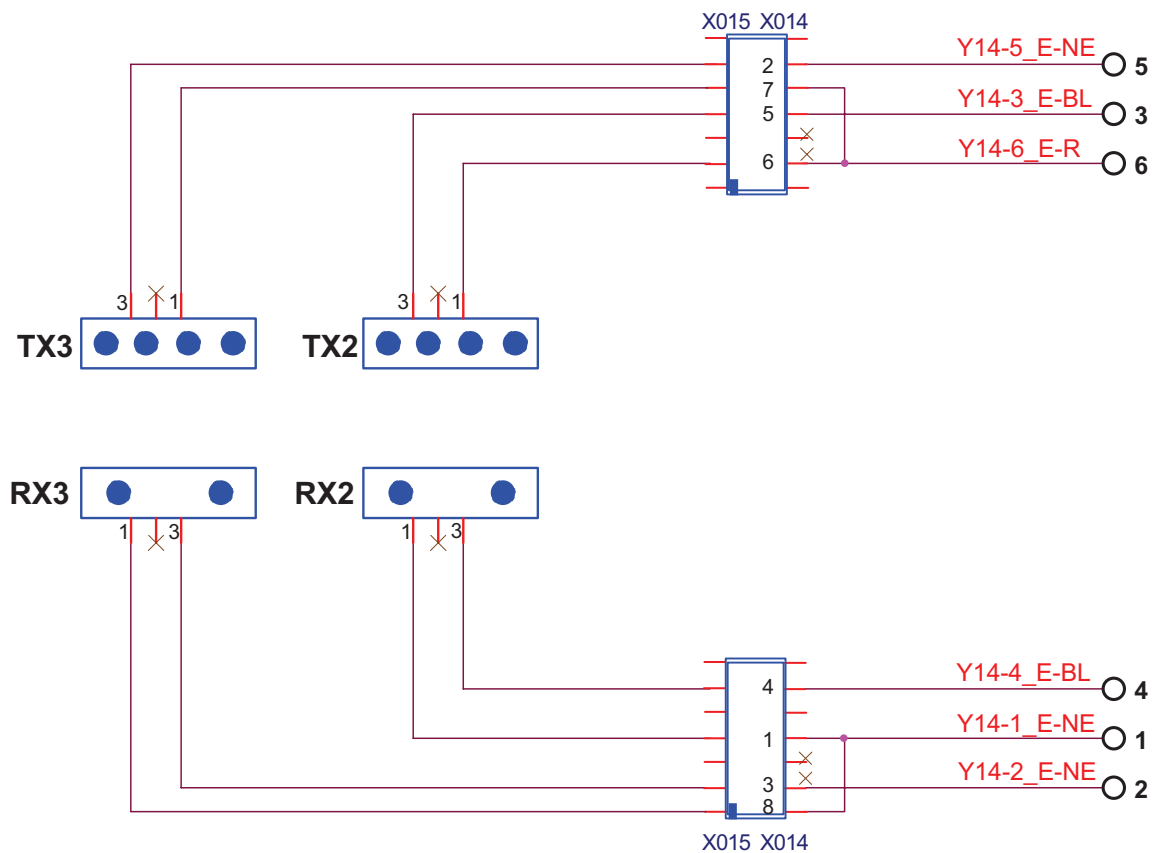
Group temperature sensor: connectors KTYA - KTYB

KTYB

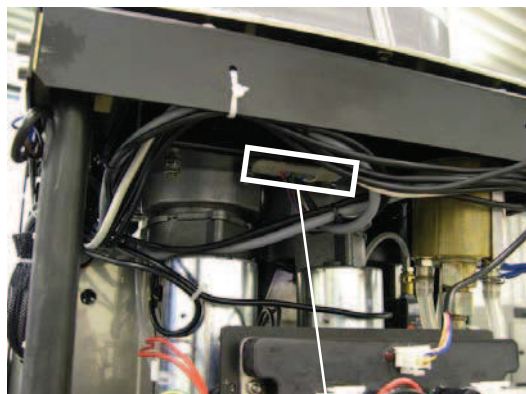
KTYA



8. Y14 Connector

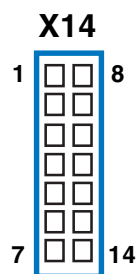


• Coffee empty receiver



X014/X015

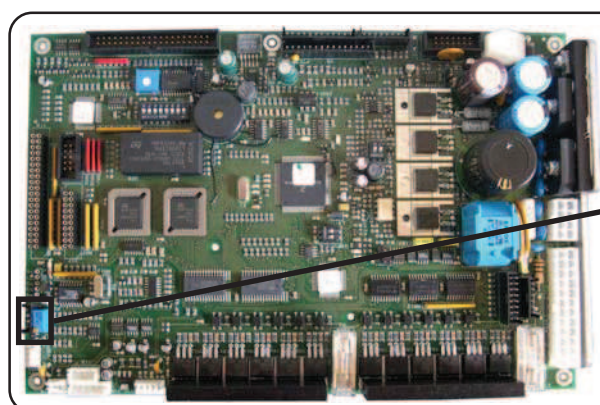
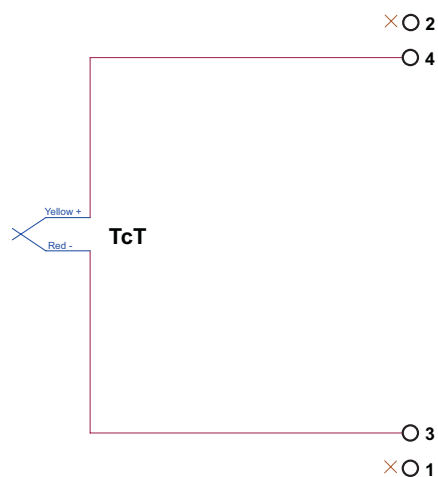
Coffee empty receiver: connectors X014 - X015



DC pin: 1÷8

9. Y6 Connector

CPU cod.
431.082.020

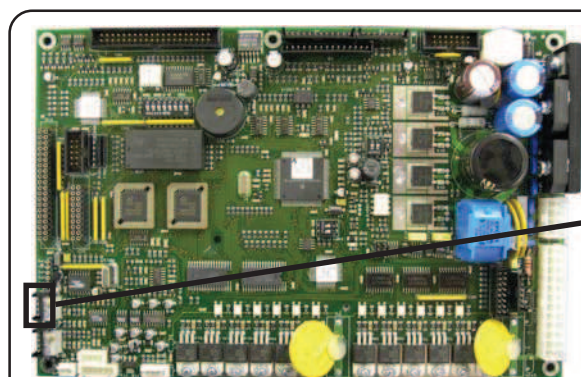
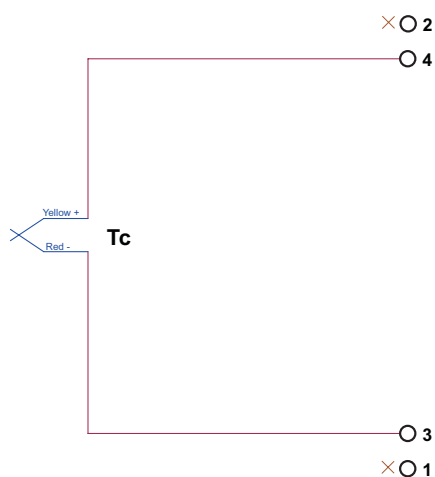


Y6



• Autosteam thermocouple
TcT, pin: 3, 4

CPU cod.
431.082.010



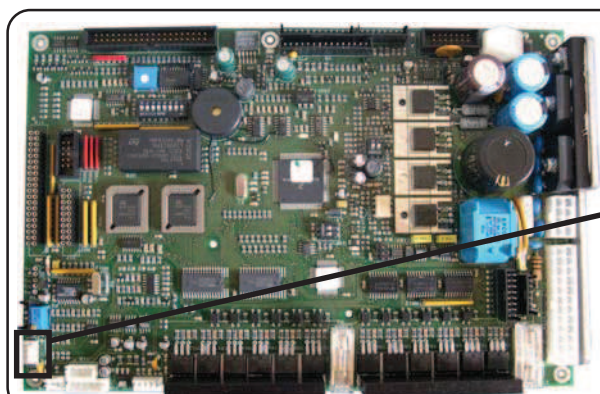
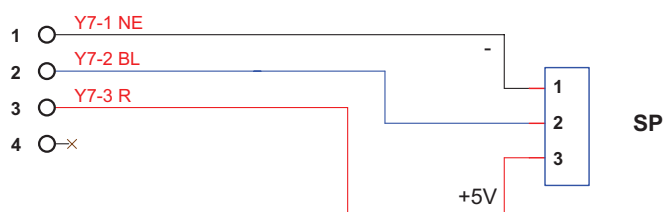
Y6



• Boiler thermocouple
Tc, pin: 3, 4

10. Y7 Connector

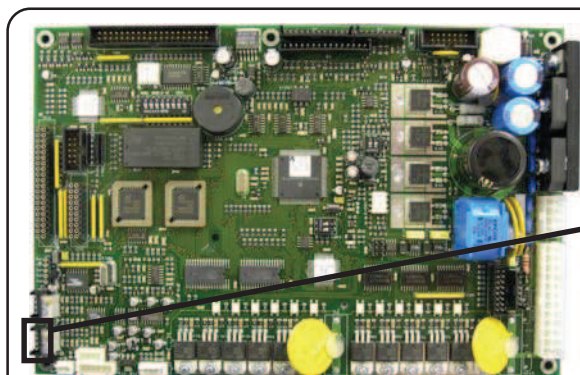
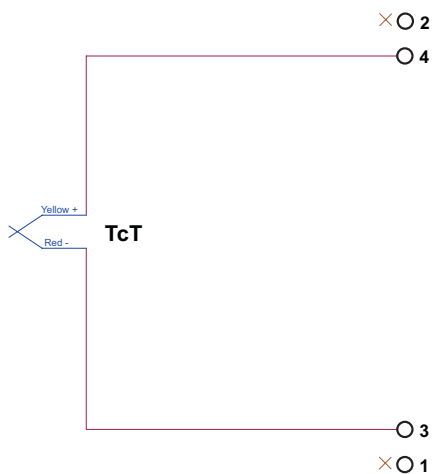
CPU cod.
431.082.020



Y7
• Pressure sensor
SP, pin: 1, 2, 3

Diagram of the Y7 connector pinout for the pressure sensor. It shows a 4-pin connector with pins 1, 2, 3, and 4. Pins 1, 2, and 3 are connected to the sensor, while pin 4 is not connected.

CPU cod.
431.082.010



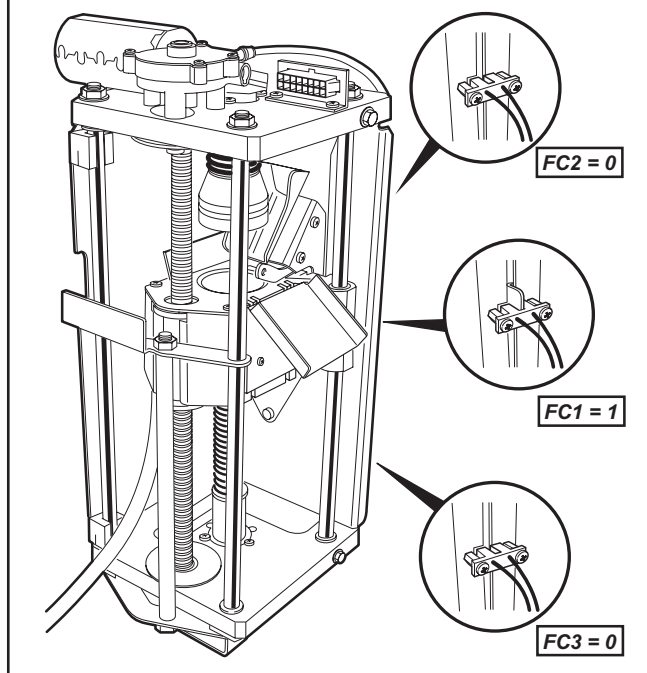
Y7
• Autosteam thermocouple
TcT, pin: 3, 4

Diagram of the Y7 connector pinout for the autosteam thermocouple. It shows a 4-pin connector with pins 1, 2, 3, and 4. Pins 3 and 4 are connected to the thermocouple, while pins 1 and 2 are not connected.

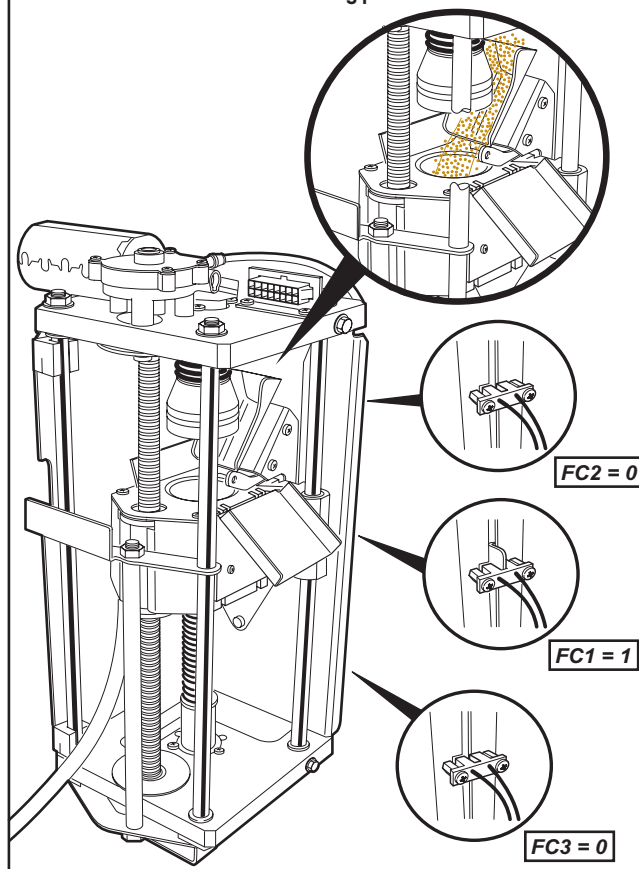
20. Index of the movimentation group phases

	INDEX	Page
1.	Standby position	90
2.	Grinding phase	90
3.	Starting moving up phase	90
4.	Intermediate moving up phase 1	90
5.	Intermediate moving up phase 2	91
6.	Ending moving up phase - Backing	91
7.	Dispensing phase	91
8.	Ending dispensing phase - Drying	91
9.	Starting moving down phase	92
10.	Intermediate moving down phase	92
11.	Ending moving down phase -1-	92
12.	Ending moving down phase -2-	92
13.	Coffee ground expulsion -1-	93
14.	Coffee ground expulsion -2-	93
15.	Returning standby position	93
16.	Standby position	93
17.	Weighting	94

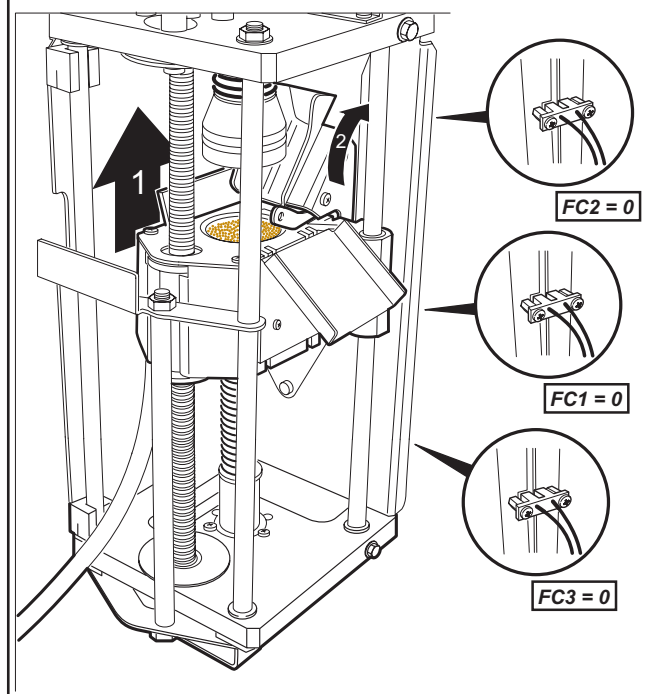
1. Standby position



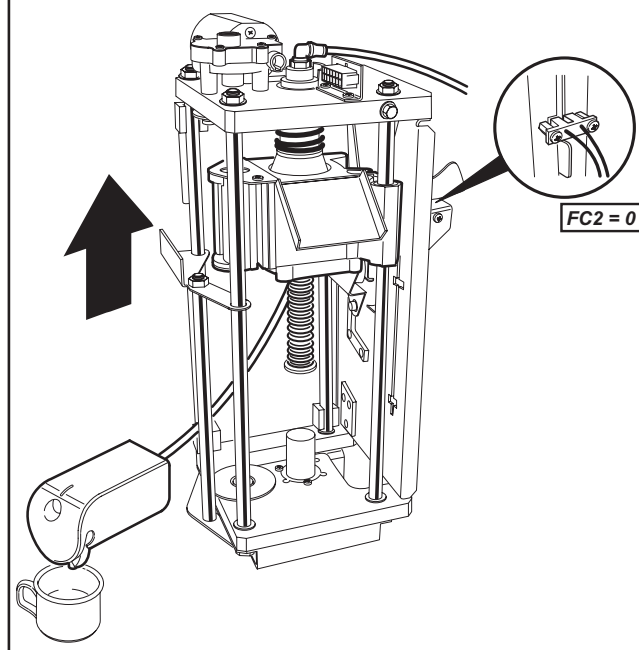
2. Grinding phase



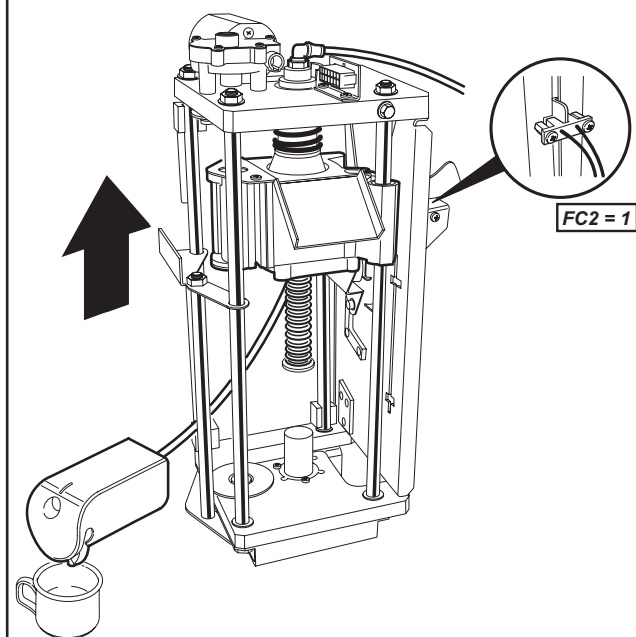
3. Starting moving up phase



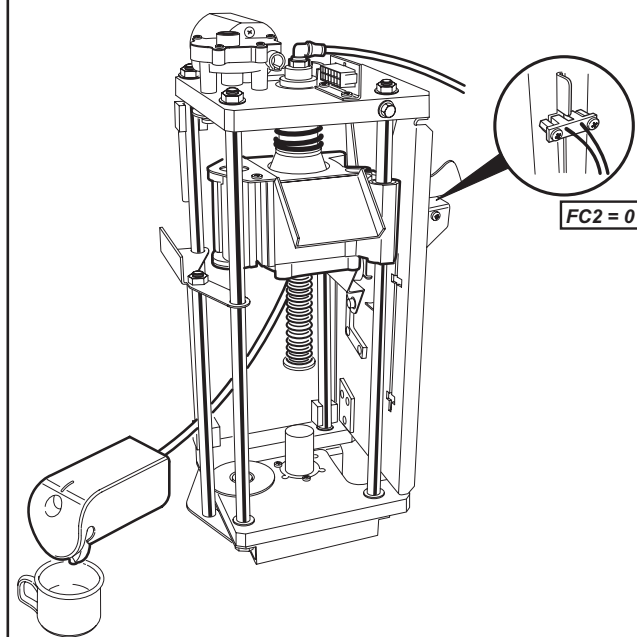
4. Intermediate moving up phase 1



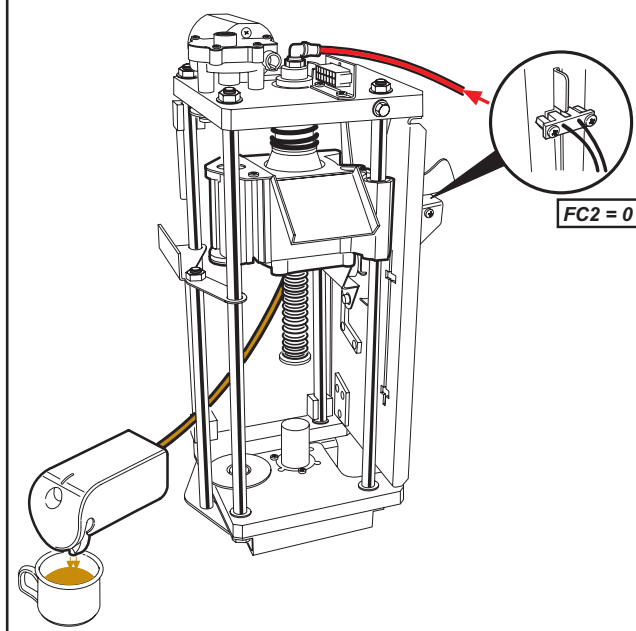
5. Intermediate moving up phase 2



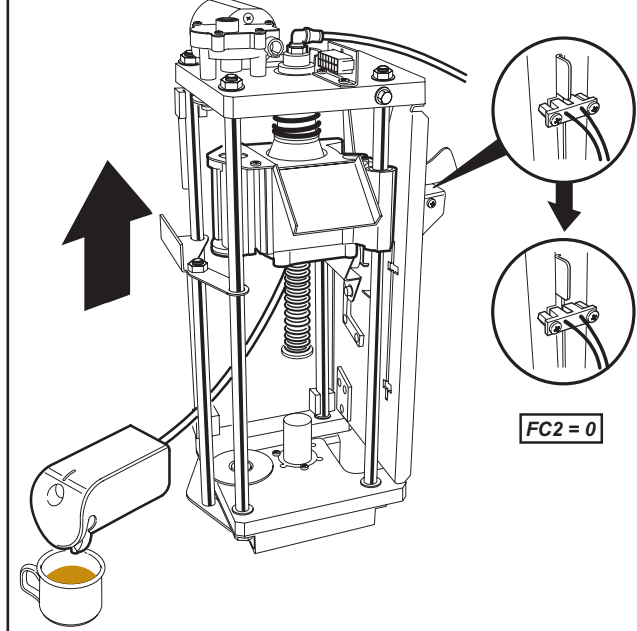
6. Ending moving up phase - Backing



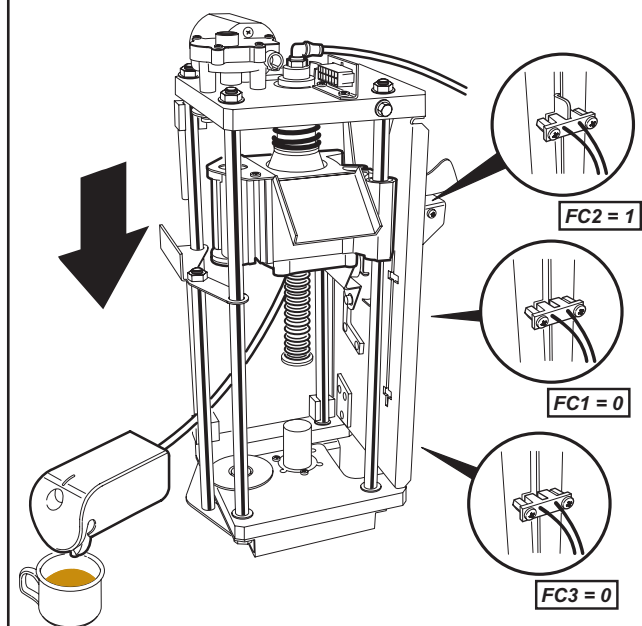
7. Dispensing phase



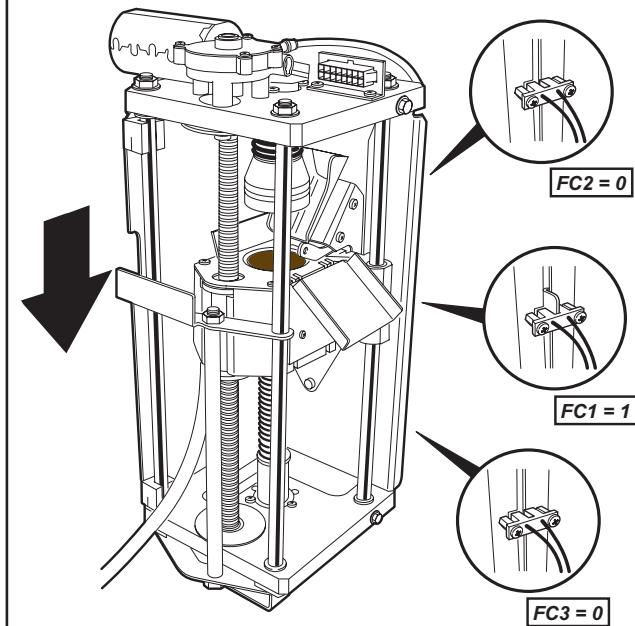
8. Ending dispensing phase - Drying



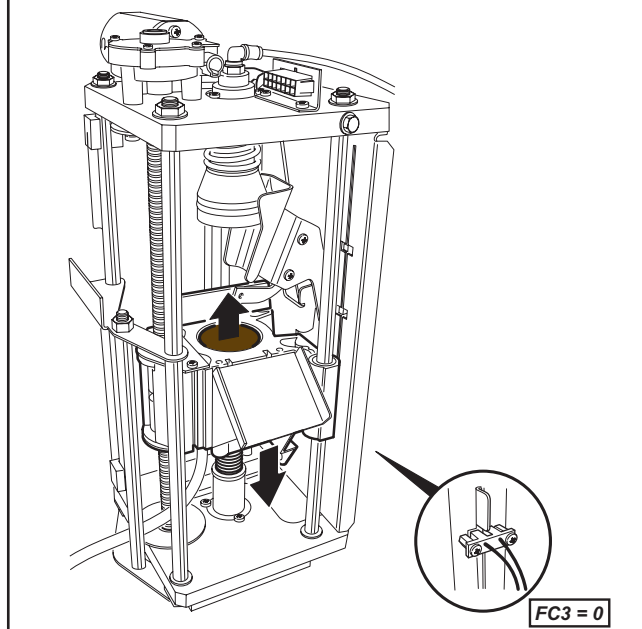
9. Starting moving down phase



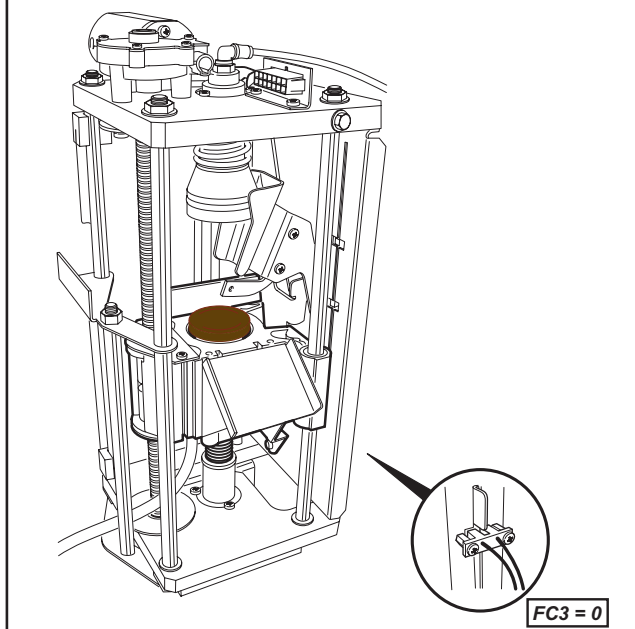
10. Intermediate moving down phase



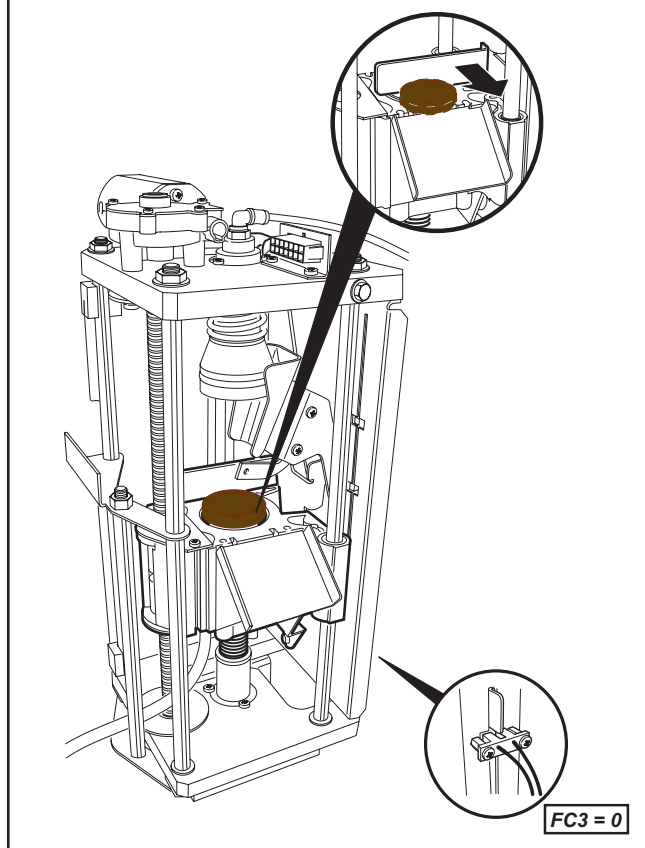
11. Ending moving down phase -1-



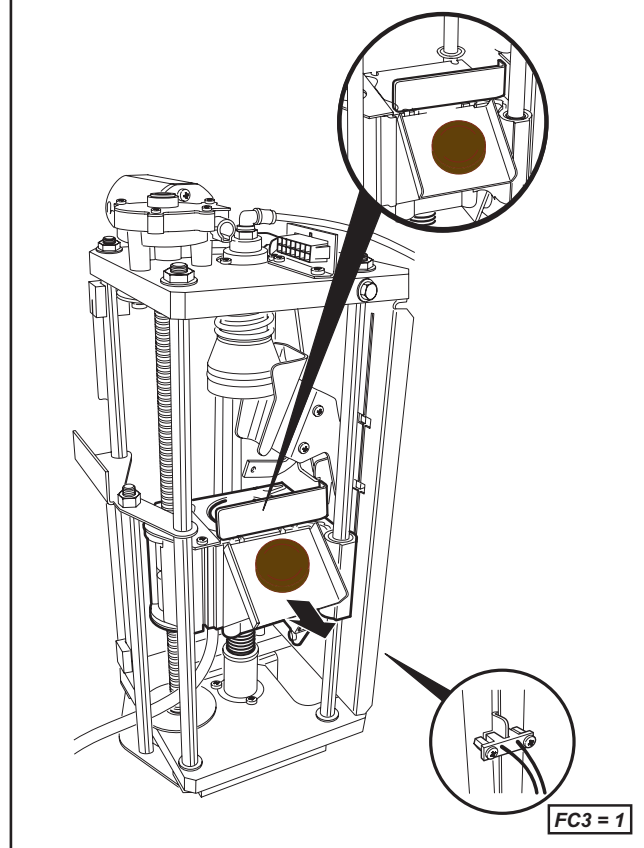
12. Ending moving down phase -2-



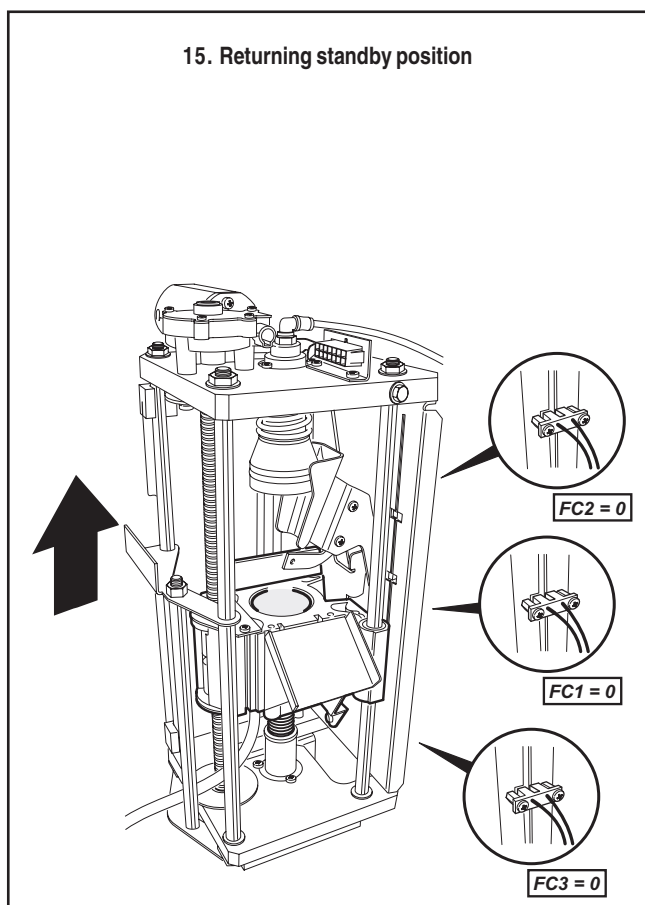
13. Coffee ground expulsion -1-



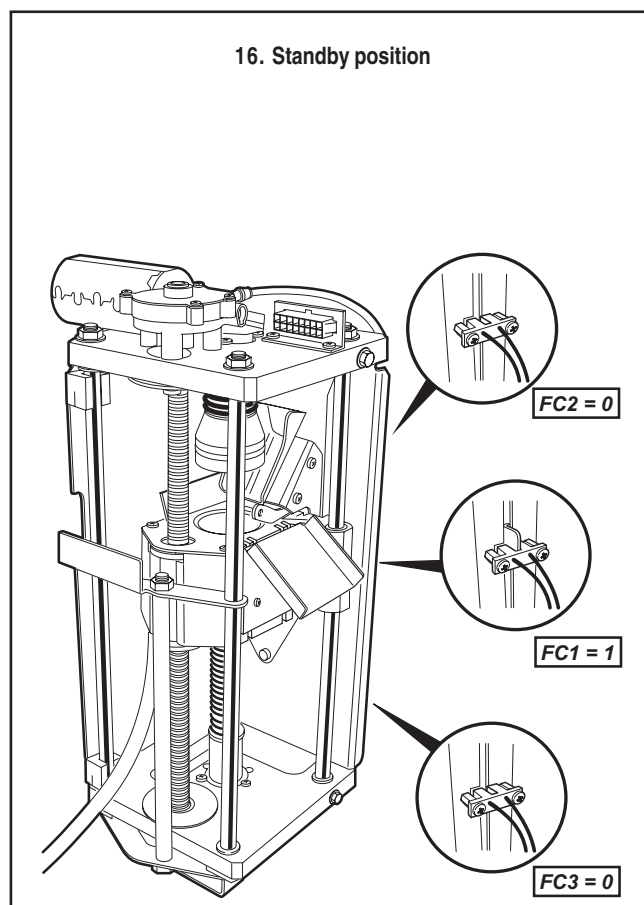
14. Coffee ground expulsion -2-



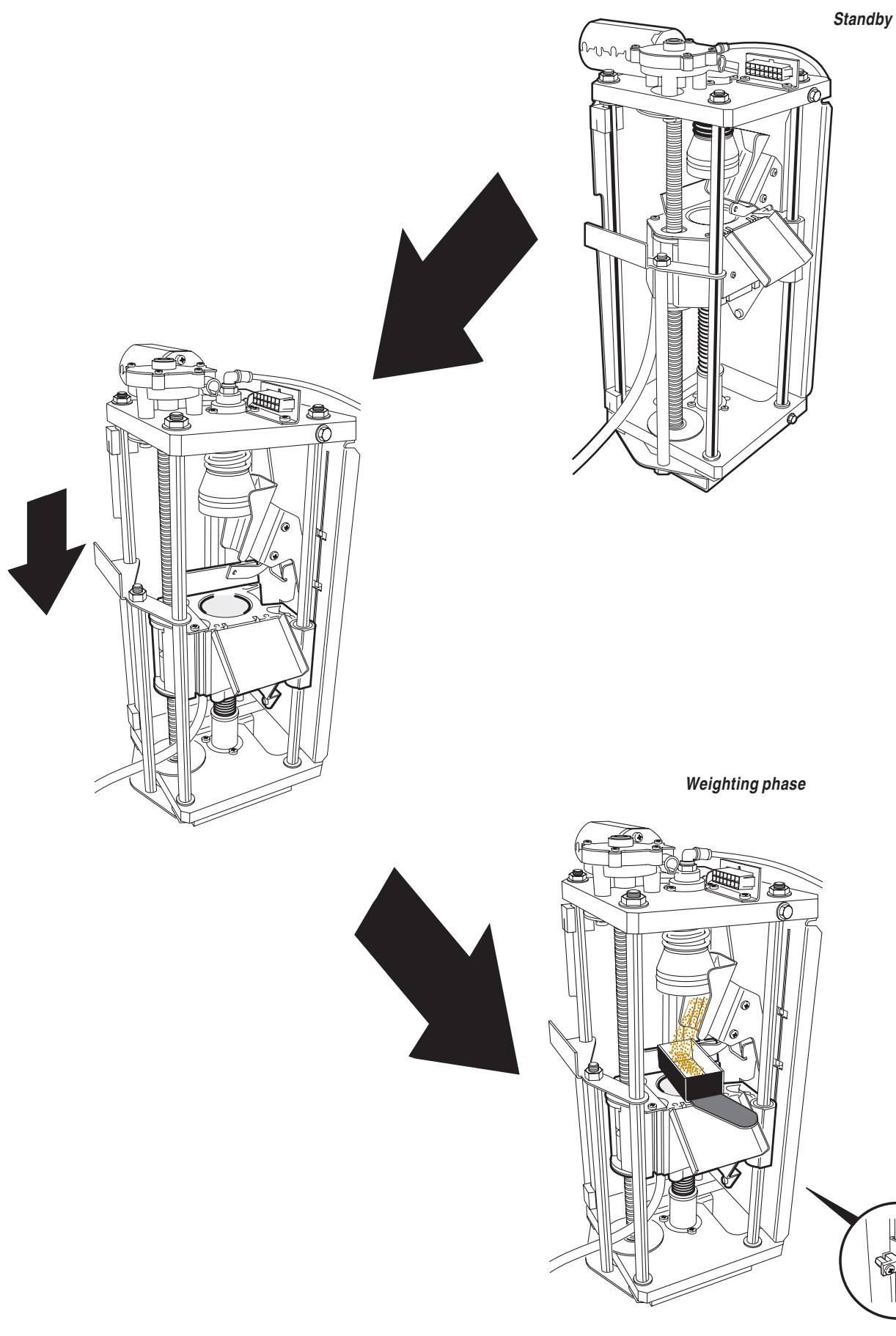
15. Returning standby position



16. Standby position



17. Weighting



1.	Apertura pannello comandi - Opening the command panel. Ouverture du tableau des commandes - Öffnung der Schalttafel Abertura panel mandos - Abertura painel de comandos	280
2.	Rimozione tramoggia - Removal of the coffee beans receptacle Soulèvement de la trémie - Abnahme des Trichters Extracción tolva- Remoção da tremonha	281
3.	Smontaggio fiancate - Removal of the side panels Démontage des côtés - Abnahme der Seitenpaneele Desmontaje paneles laterales - Desmontagem lados	281
4.	Pannello posteriore - Back panel Panneau postérieur - Abnahme des hinteren Paneels Panel posterior - Painel traseiro	282
5.	Pannello frontale inox - Stainless steel front panel Panneau frontal inox - Abnahme des vorderen Paneels aus Edelstahl Panel frontal inoxidable - Painel dianteiro inoxidável	282
6.	Scatola elettrica - Junction Box Boîte électrique - Elektrokasten Caja eléctrica - Caixa eléctrica	283
7.	Sollevamento pannello comandi - Raising the command panel Soulèvement du tableau des commandes - Anheben der Schalttafel Levantar el panel mandos - Levantando o painel de comandos	284

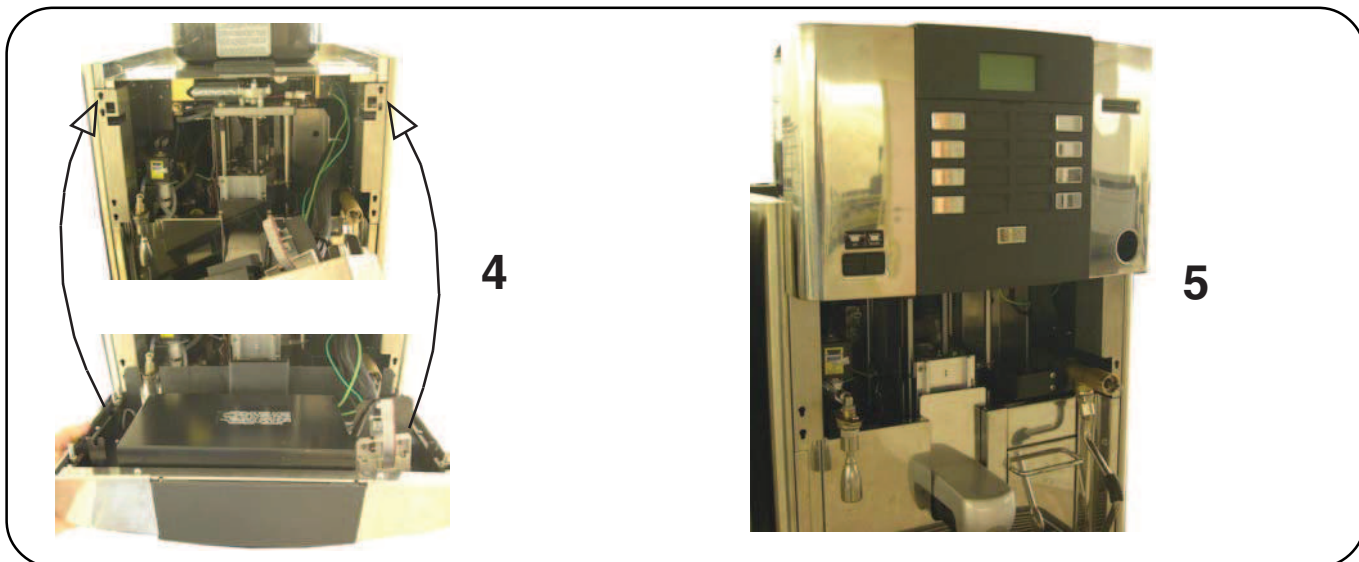
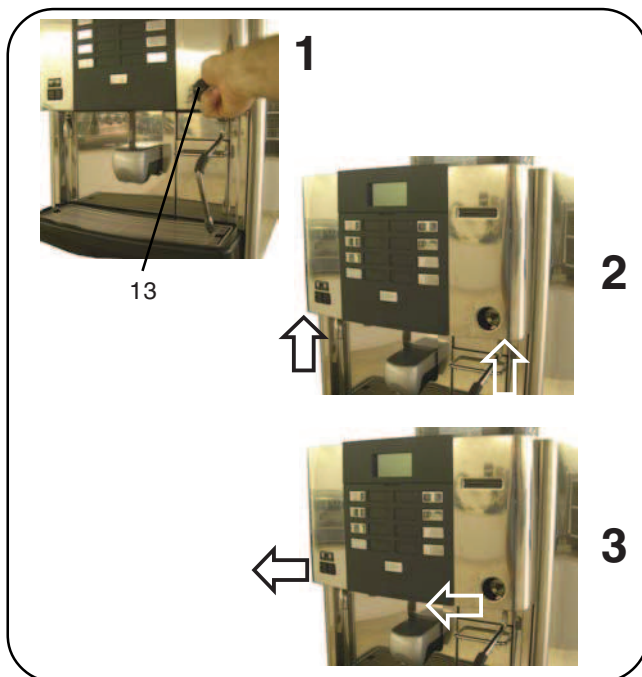


- I** Prima di effettuare operazioni di apertura o smontaggio di parti della carrozzeria della macchina, togliere l'alimentazione elettrica agendo sull'interruttore principale dell'impianto elettrico del cliente.
- GB** Switch off the electricity via the mains switch before opening or dismantling the chassis of the machine.
- F** Avant d'effectuer les opérations d'ouverture ou de démontage des parties représentant la carrosserie de la machine, s'assurer de bien avoir déconnecté l'énergie électrique en appuyant sur l'interrupteur principal de l'installation électrique.
- D** Vor der Ausführung von Schritten der Öffnung oder der Abnahme von Gehäuseteilen muß über Betätigung des Hauptschalters die Netzstromzuführung unterbrochen werden.
- E** Antes de efectuar las operaciones de abertura o desmontaje de algunas partes de la carrocería de la máquina, desconectar la alimentación eléctrica por medio del interruptor principal de la instalación eléctrica del cliente.
- P** Antes de se proceder às operações de abertura ou desmontagem de partes da armação da máquina, desligar a alimentação eléctrica, através do interruptor principal da instalação eléctrica do cliente.

1.

Apertura pannello comandi - Opening the command panel. Ouverture du tableau des commandes - Öffnung der Schalttafel Abertura panel mandos - Abertura painel de comandos

- I** Rimuovere la manopola vapore (13).
Sollevare il pannello e bloccarlo come indicato nelle figure.
- GB** Remove the steam knob (13).
Raise the panel and block it as shown in figures.
- F** Retirer la poignée de vapeur (13). Soulever le panneau et le bloquer comme indiqué dans les figures ci-contre.
- D** Den Dampfabgaberegler (13) abnehmen. Die Schaltblende anheben und wie in den Darstellungen dargestellt feststellen.
- E** Quitar el pomo vapor (13).
Levantar el panel y desbloquearlo como se indica en las figuras.
- P** Remover a manípulo vapor (13).
Levantar o painel e bloqueá-lo como indicado nas figuras.



2.

Rimozione tramoggia - Removal of the Coffee Beans Receptacle Soulèvement de la trémie - Abnahme des Trichters Extracción tolva - Remoção da tremonha

I Svitare la vite (V) e ruotare in senso orario la maniglia (M).
Sollevare e rimuovere la tramoggia (6).

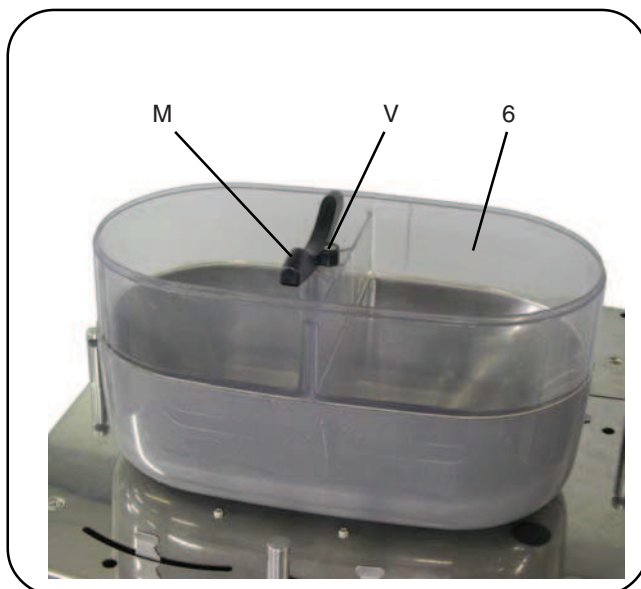
GB Unscrew the screw (V) and turn the handle (M) clockwise.
Raise and remove the hopper (6).

F Dévisser la vis (V) et tourner dans le sens des aiguilles d'une montre la poignée (M).
Soulever et enlever la trémie

D Die Schraube (V) lösen und den Regler (M) im Uhrzeigersinn drehen. Den Trichter (6) anheben und abnehmen.

E Destornillar el tornillo (V) y girar en el sentido de las agujas del reloj la manilla (M).
Levantarse y quitar la tolva (6).

P Afrouxar os parafusos (V) e rodar a manilha no sentido dos ponteiros do relógio (M).
Levantar e remover a tremonha (6)



3.

Smontaggio fiancate - Removal of the Side Panels Démontage des côtés - Abnahme der Seitenpaneele Desmontaje paneles laterales - Desmontagem dos lados

I Allentare le due viti (F) di fissaggio del pannello laterale.
Inclinare il pannello e rimuoverlo.

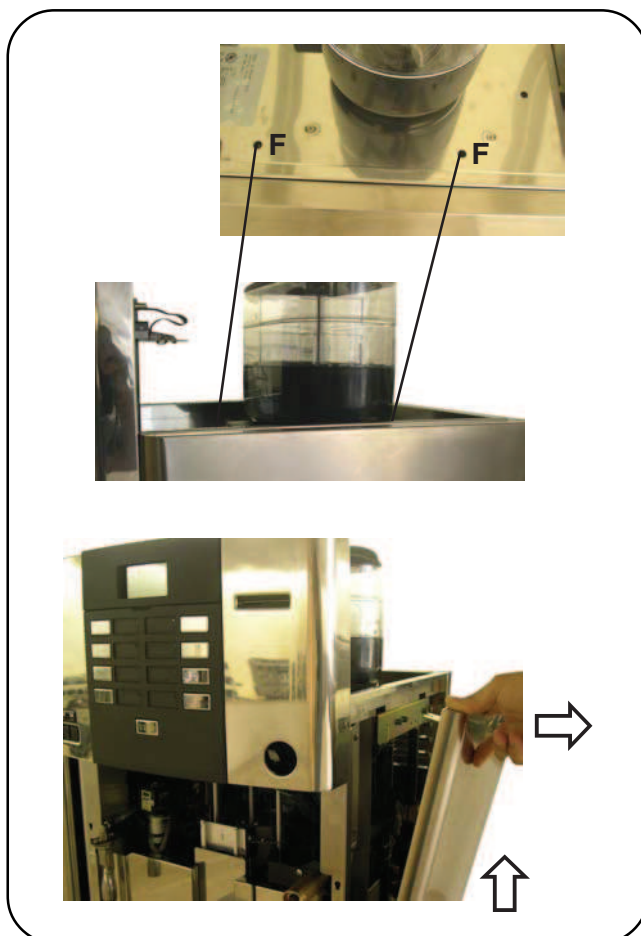
GB Loosen the two screws (F) on the side panel.
Tilt the panel and remove it.

F Dévisser les deux vis (F) de fixation du panneau latéral.
Incliner le panneau et l'enlever.

D Lösen Sie die beiden Schrauben (F) zur Befestigung der Seitenpaneele.
Neigen Sie das Paneel, und nehmen Sie es ab.

E Aflojar los dos tornillos (F) de fijación del panel lateral.
Inclinar el panel y extraerlo.

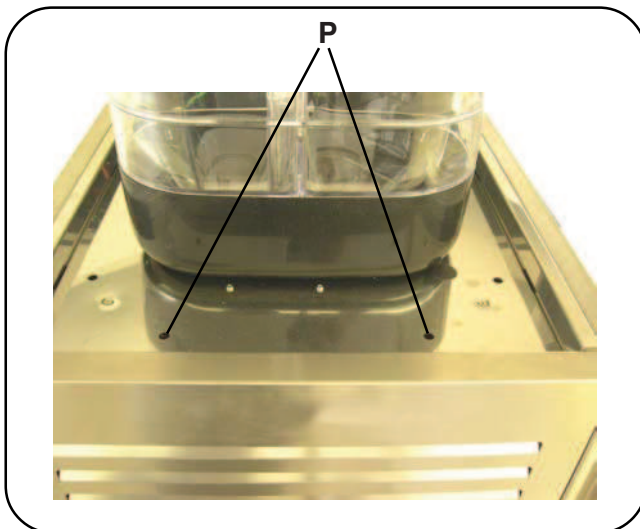
P Afrouxar os dois parafusos (F) de aperto do painel lateral.
Inclinar o painel e retirá-lo.



4.

Pannello posteriore - Back Panel Panneau postérieur - Abnahme des hinteren Paneels Panel posterior - Painel traseiro

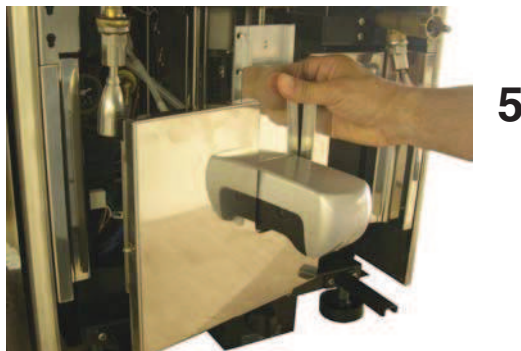
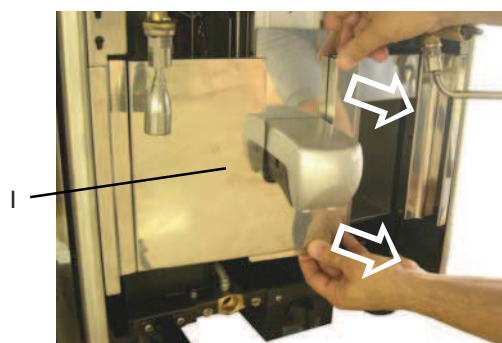
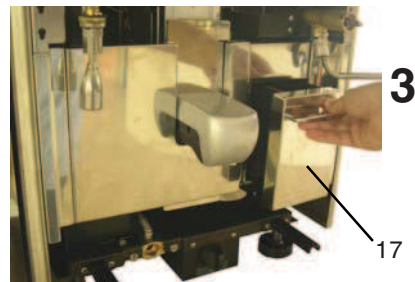
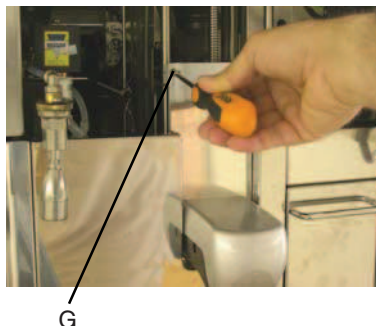
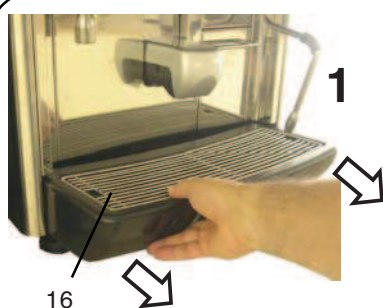
- I** Svitare le due viti (P) di fissaggio e rimuovere il pannello.
- GB** Loosen the screws (P) and remove the panel.
- F** Dévisser les vis (P) de fixation et enlever le panneau.
- D** Lösen Sie die Schrauben (P) zur Befestigung, und nehmen Sie das hintere Paneel ab.
- E** Destornillar los tornillos (P) de fijación y quitar el panel.
- P** Afrouxar os parafusos (P) de aperto e tirar o painel.



5.

Pannello frontale inox - Stainless steel front panel Panneau frontal inox - Abnahme des vorderen Paneels aus Edelstahl Panel frontal inoxidable - Painel dianteiro inoxidável

- I** Togliere la bacinella appoggiatezze (16). Allentare la vite (G) di fissaggio. Estrarre il cassetto fondi (17). Rimuovere il pannello (I).
- GB** Remove the cup tray (16). Loosen the screw (G). Remove the coffee ground tray (17). Remove the panel (I).
- F** Enlever le petit bassin appuie-tasses (16). Dévisser la vis (G) de fixation. Extraire le tiroir à marcis (17). Enlever le panneau (I).
- D** Nehmen Sie die Wanne zur Tassenauflage (16). Lösen Sie die Schraube (G) zur Befestigung. Den Schubkasten für den Kaffeesatz (17) herausziehen. Nehmen Sie das hintere Paneel ab (I).
- E** Quitar la bandeja apoya-tazas (16). Destornillar lo tornillo (G) de fijación. Saque el cajón fondos (17). Quitar el panel (I).
- P** Retirar o tabuleiro para apoiar as chávenas (16). Afrouxar o parafuso (P) de aperto. Extrair a caixa de borras (17). Tirar o painel (I).



6.

Scatola elettrica - Junction Box Boîte électrique - Elektrokasten Caja eléctrica - Caixa eléctrica

I Togliere la bacinella appoggiatezze (16).
Svitare le due viti (A) anteriori e le due viti (P) posteriori di fissaggio e rimuovere la scatola elettrica (S).

GB Remove the cup tray (16).
Unscrew the two front screws (A) and the two rear screws (P) and remove the electric box (S).

F Enlever la bassine appuie-tasses (16).
Dévisser les deux vis (A) avant et les deux vis (P) arrière de fixation et enlever la boîte électrique (S).

D Die Wanne zur Tassenabstellung (16) abnehmen.
Die beiden vorderen Schrauben (A) und die beiden hinteren Schrauben (P) lösen und den Elektrokasten (S) abnehmen.

E Quitar la bandeja apoya-tazas (16).
Destornillar los dos tornillos (A) anteriores y los dos tornillos (P) posteriores de fijación y quitar la caja eléctrica (S).

P Tirar o tabuleiro para apoiar as chávenas (16).
Afrouxar os parafusos (A) dianteiros e os dois parafusos (P) traseiros de fixação e remover a caixa eléctrica (S).

